



Chocolate-Chili Hummus

Adding a touch of dark chocolate is the secret ingredient

1 Tablespoon oil
1/2 medium onion, peeled, trimmed and diced
1 Tablespoon garlic, minced
1 (15 ounce) can garbanzo beans, drained & liquid reserved
1/2 teaspoon baking soda
1 teaspoon chili powder
1 teaspoon tahini
3/4 teaspoon salt
1/2 teaspoon white pepper
1-ounce Hershey dark chocolate, chopped
Garnish: Sesame oil; sesame seeds; parsley as desired
Serve with: Pita Bread or Fiesta Chips;
*Ezme – Turkish Tomato Pepper Salad**

Heat oil in a medium sauté pan over medium heat.
Add onions and stir to mix well. Allow to sweat for 3 minutes.
Add garlic and stir to mix well; allow to sweat for 1 minute.
Add beans and stir to mix well; cook for 1 minute.
Add baking soda and bean liquid; stir to mix well; bring to a boil.
Once boiling, reduce to a simmer; cook for 5 minutes.
Turn off heat; remove pan to allow to cool for 10 minutes.
After cooled, place mixture into a food processor. Add chili powder, tahini, salt, and pepper. Blend mixture until smooth, stopping occasionally to push down the sides.

In a clean, microwave safe container, melt chocolate on medium power for 2 minutes; stopping every 30 seconds to stir.
Remove chocolate from microwave; add to food processor. Blend for 1 to 2 minutes.
Taste and adjust seasoning as desired.

Refrigerate hummus for at least 2 hours prior to serving. For best results, refrigerate overnight. Serve this with pita bread or Fiesta Chips. We also accompanied this with some Turkish Tomato Pepper Salad
Yield: 12 serving about 2 ounces each

Recipe Inspired by: Chef Ken Gladysz, Executive Chef at the Hotel Hershey

About the Recipe: This hummus recipe adds a touch of dark chocolate to enhance the flavor and add some additional health benefits. Chef Ken uses a unique technique that creates a light hummus texture. Since he spent time in the Middle East, he was able to add an international flair to this popular appetizer.