



Garlic Hummus

INGREDIENTS

- 1 clove garlic
- 1 (19 ounce) can garbanzo beans, half the liquid reserved
- 4 tablespoons lemon juice
- 2 tablespoons tahini
- 1 clove garlic, chopped
- 1 teaspoon salt
- black pepper to taste
- 2 tablespoons olive oil

DIRECTIONS

1. In a blender, chop the garlic. Pour garbanzo beans into blender, reserving about a tablespoon for garnish. Place lemon juice, tahini, chopped garlic and salt in blender. Blend until creamy and well mixed.

Recipe provided by Fox Run Vineyards Executive Chef Frank Caravita