

Julia's Cookbook

LEMON, DILL AND FETA HUMMUS

1 – 15 oz. can of garbanzo beans (chick peas), drained (save a few beans for garnish)
¼ cup tahini
¼ cup lemon juice
2 tablespoons of roughly chopped dill
¼ cup extra virgin olive oil
1 medium clove garlic
1/3 cup crumbled feta
Salt & pepper

Place garlic, dill, tahini, and lemon juice and puree in food processor. Add beans, olive oil and a bit of water to allow for smooth puree. Taste and adjust seasoning. Pulse in the feta. You may need more lemon juice or olive oil depending on your personal preference. Garnish with a few garbanzo beans, chopped dill, lemon juice, extra virgin olive oil and feta.

Serve hummus with pita chips, pretzels, carrots, celery, radishes, snap peas, and bell peppers.