

Hot Hummus Pie

No. of people: 125

Shallow hotel Pans: 3.5

Vegetables:

Cabbage 15 lbs
Rutabega 8 lbs
Sweet Potato or Squash 12 lbs

Humus:

Chick Peas 4 large cans
Lemon Juice 4 cups
Tahini 8 cups
Salt 4 Tbsp
Corn Chips Crushed 2 quarts

Corn Chips: Leave corn chips in their bag then crush with a rolling pin

Vegetables:

1. Day before prepare each of the vegetables and store in separate containers:

Cabbage: Cut in quarters and remove core. Chop into one inch pieces.

Rutabaga: Peel and chop into ½ inch pieces

Sweet Potatoes or Squash: Peel and chop into ½ inch pieces

2. Keeping the vegetables separate, place in steamer trays and turn the steamer on at

9AM. As soon as steamer is ready start steaming the vegetables:

Cabbage: 10-12 minutes

Rutabaga: 12-15 minutes

Sweet Potato or Squash 12-15 minutes

3. Once cooked gently mix all vegetables together in large mixing bowl on rolling pedestal

Hummus:

1. Drain chickpeas **reserving** liquid. Place beans in a large deep container. With immersion blender, blend chickpeas with enough reserved liquid to make a smooth mixture

2. Add lemon juice, tahini and salt and blend till thoroughly mixed. Check for flavor and add more lemon juice or salt if needed.

Hummus can be made the day before, placed in a white 5 gallon bucket, labeled and stored in walk-in

3. Mix hummus into bowl of vegetables. Divide between shallow hotel pans and sprinkle generously with crushed corn chip.

Turn Oven on at 10 AM

Place Pie in oven at **10:15** for 20 min. or until heated through.

Turn oven off and remove when ready to serve.