

Hummus

No. of people: 25

Chick Peas (108 oz cans) 1 can (108 oz.)
(or dry beans) 1 quart
Lemon Juice 1 cup
Tahini 2 cups
Parsley, chopped 1 cup
Salt 1 Tbsp

Preparation:

If using dry beans, measure onto a baking sheet and clean of any rocks or debris. Then place in a bucket and soak overnight in water to cover. Be sure to check in the evening and add more water if it has all been absorbed.

The next morning ***at breakfast time***, drain the soaked beans, cover with fresh water 4 inches above the beans and cook until tender, about 1 ½ hours.

Finely chop the parsley and store overnight in the walk-in.

Directions to Complete Hummus

- Drain the chickpeas into a large colander, reserving 1 quart of the broth. If using canned beans, rinse with warm water and drain again.
 - Organize ingredients according to amounts for 25 so it will be easy to make multiple batches – 2 batches for 50 people, 5 batches for 125 people, etc.
 - Using the bowl attachment of the robot-coup, puree the beans, roasted garlic and salt, adding ***a little bit only*** of the reserved broth if the mixture is too thick.
 - Put blended mixture into a large bowl and stir in the tahini, lemon juice, and chopped parsley.
 - Place the hummus into serving bowls, drizzle with olive oil and sprinkle with paprika.
- ** This Recipe is time-consuming; Be sure to start well before 3:30 on Day 10!!**