

Hummus as made during Thai course

Ingredients:

5 quarts chickpeas
5 heads of garlic
6 cups tahini
10 TBS salt
1 tsp cayenne
1 TBS pepper
1 Cup olive oil
2 cups lemon juice
2 cups chopped parsley

Directions:

Soak the chickpeas overnight and then cook until completely tender
Roast the garlic
Combine all ingredients