

## HUMMUS

2 cloves garlic, peeled  
1 15-ounce can chickpeas  
Water, as needed  
1/4 cup tahini  
Juice of a lemon  
1 teaspoon cumin  
1/2 teaspoon cayenne  
Salt and pepper  
1 scallion, thinly sliced for garnish

Combine all ingredients in a blender and process until smooth. Serve with wedges of warm pita.

## TURBO HUMMUS

Recipe courtesy Alton Brown

2 to 3 cloves garlic  
1 can garbanzo beans (chickpeas), drained and liquid reserved  
2 to 3 tablespoons smooth peanut butter  
A handful fresh parsley leaves  
1 lemon, zested and juiced  
Pinch freshly ground black pepper  
Pinch kosher salt  
1/3 cup extra-virgin olive oil

Chop the garlic finely in a food processor. Add the beans and 1/2 of the reserved liquid and process finely or to desired consistency. Add the peanut butter, parsley, lemon zest and juice, black pepper, and salt. Process until it forms a paste. Drizzle in the olive oil and process until it reaches the consistency of mayonnaise.