

Chipotle Pepper Hummus

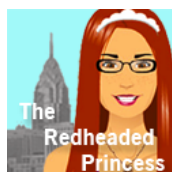
Via The Redheaded Princess

Ingredients

1 can chickpeas (garbanzo beans) drained and liquid reserved
1/4 cup reserved liquid
3 Tablespoons lemon juice
1 Tablespoon Olive oil
1 chipotle pepper
2 cloves garlic minced
1 1/2 Tablespoons Tahini
salt and pepper (to taste)



1. Drain the chickpeas, reserving the liquid.
2. In a food processor, add all of the ingredients except the garlic.
3. Use a garlic press for the garlic, this way you wont have big chunks of garlic and it will be distributed more evenly.
4. Process for a few minutes until smooth.
5. If it's too thick, add a little more of the reserved liquid till it reaches your desired consistency.
6. Serve with pita bread, pita chips, veggies or whatever you desire.



<http://www.theredheadedprincess.com>