

Authentic KickedUp Syrian Hummus

Oscar · 28/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

30 mins

Description

This hummus recipe was handed down to me by my Syrian grandmother I took it and tweaked it just a touch by adding roasted garlic making it my mostrequested recipe I finally made it for my grandma a few months ago and she said it was incredible that was my Oscar moment Even people who dont like hummus love this recipe And Im modest too

Ingredients

- - 5 unpeeled garlic cloves - 2 tablespoon extra-virgin olive oil
- divided - 1 (15 ounce) can garbanzo beans
- drained - ½ cup tahini - ? cup fresh lemon juice - 1 teaspoon ground cumin - 1 teaspoon salt

Instructions

1. Preheat the oven to 450 degrees F (230 degrees C). Place unpeeled garlic cloves in the middle of a large square of aluminum foil. Drizzle cloves with 1 tablespoon olive oil; wrap in foil. Roast in the preheated oven for 10 to 15 minutes until golden brown. Remove from the oven and allow to cool
2. 5 to 10 minutes. Squeeze roasted garlic out of the peels into a food processor. Add garbanzo beans
3. tahini
4. lemon juice
5. cumin
6. salt
7. and remaining 1 tablespoon olive oil. Process until very creamy. Tips Use about 2 to 3 tablespoons of fresh parsley or mint for a fresh herby taste
8. or try adding 1 teaspoon of curry or paprika. Get crazy — hummus is amazingly versatile! For a Tuscan-style hummus
9. substitute great northern beans for the garbanzos and add fresh basil.