**Sweet Hummus**

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| **Ingredients:**  1 15oz. can chickpeas (a.k.a. garbanzo beans) 1/4 tsp. salt 1/2 tsp. cumin 1/2 lemon (squeezed in a separate bowl so you can watch out for seeds!) 1-2 cloves garlic 3-4 sun-dried tomato pieces 3 slices roasted red peppers (roughly 1" wide by 3" long pieces) | **Special Notes:**  - You can increase or decrease the amount of garlic used to your preferences.  - You can also adjust the amount of roasted red pepper and sun-dried tomatoes to your tastes.  - Any leftover hummus can be stored in the refrigerator in an airtight container for up to 3 days. |

**Instructions:**

1.  Drain the chickpeas, reserving the liquid.

2.  Combine all ingredients, plus 5 Tbsp. of the reserved chickpea liquid in a food processor.

3.  Puree on high until velvety smooth.  (If you don't have a food processor, you can use a good blender.)

4.  There are many ways to serve this hummus.  You can line a salad bowl with mixed greens or lettuce leaves and spoon it into the center for a nice presentation, garnished on the side with cherry tomatoes and cucumber slices.   Good dipping delights include red/green bell pepper slices, celery stalks, olives, artichokes, or crackers.