



Sabra Classic Hummus Copycat Recipe

INGREDIENTS

- 1 16-ounce can garbanzo beans (chickpeas), skins removed*
 - 1/2 cup liquid from garbanzo beans
 - 1/2 cup water
 - 1/4 cup sesame tahini (sesame seed paste)
 - 3 tablespoons canola oil
 - 2 1/4 teaspoons lemon juice
 - 1 teaspoon minced garlic
 - 3/4 tsp granulated sugar
 - 1/2 teaspoon salt
 - 3/8 teaspoon citric acid (sour salt)
 - 1/4 teaspoon white pepper
 - Pinch of ground cayenne pepper
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DIRECTIONS

- Drain the garbanzo beans, reserving 1/2 cup of the liquid.
- In a small saucepan, add the garbanzo beans, 1/2 cup of the bean liquid, and 1/2 cup of water. Bring to boil over medium/high heat, then reduce heat and simmer for 5 minutes. Remove from heat, cover the pan and let sit for 10 minutes.
- Put the heated garbanzo beans with liquid and the rest of the ingredients into a food processor. Process for about 3 minutes on high speed until smooth.
- Store in refrigerator until well chilled.

Removing the skin maked the hummus extra creamy.

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