

Hummus, California Style

from operagirlcooks.com

Ingredients:

2/3 cup (1/4 pound) dried chickpeas, soaked overnight
2 teaspoons sea salt

juice of 3 large meyer lemons (yields 1/2 cup)
1/2 cup tahini
1 medium-sized clove garlic, coarsely chopped
1/2 teaspoon sea salt

Directions:

Place the soaked chickpeas in a medium (2-quart) saucepan, and add enough water to cover by a few inches, along with the 2 teaspoons of sea salt. Bring up to a boil over medium heat, then turn down to low heat and let simmer, covered, until the chickpeas are tender but not falling apart. This will take anywhere from one to two hours, depending on the freshness of your dried beans. If the water gets too low due to long cooking time, simply add more boiling hot water to the pot. After one hour of cooking, taste every 15 minutes or so to check for doneness.

Once the chickpeas are finished cooking, drain in a colander and set aside to cool until no longer steaming hot, about 30 minutes.

Pour the chickpeas into a food processor and add the lemon juice, tahini, garlic, and remaining 1/2 teaspoon of sea salt. Process until very smooth, using a spatula to scrape down the sides of the container halfway through processing. Adjust salt to taste, if desired.

Transfer to a tightly covered container and store, refrigerated, for up to one week.