

Nunu Family Hummus

6 to 8 servings (makes about 2 cups)

Nura Sakati Mendez, a. k. a. Sahtain Nunu on social media, describes herself as a Midwestern “foodie” with Levantine roots. Here, she shares her way to make a quick and easy hummus. Blending the wet ingredients before adding the chickpeas results in a super-smooth and creamy consistency.

In addition to pita bread, pita chips, and seedless mini cucumbers, she likes to serve the dip with celery sticks, plantain chips, and spread on a “good ol’ turkey sandwich.” The recipe can be easily doubled, so you can keep a batch in the refrigerator in an airtight container for up to 2 weeks.



INGREDIENTS

1/3 cup well-stirred tahini
1 crushed garlic clove
1 teaspoon kosher salt, or more as needed
1/4 teaspoon freshly ground black pepper
1/2 teaspoon ground cumin, plus more for serving
1/4 cup fresh lemon juice (from 2 or 3 lemons), or more as needed
1 tablespoon extra-virgin olive oil, plus more for serving
15 to 19 ounces cooked chickpeas (if using canned, drain and rinse them)
Water or ice cubes (optional)
Sweet, hot, or smoked paprika, for serving

DIRECTIONS

- Combine the tahini, garlic, salt, pepper, cumin, lemon juice, and oil in a food processor, Puree until well blended, with no big bits of garlic.
- Add the chickpeas and puree for several minutes, until creamy and thickened. If the hummus is too thick, adjust the consistency by adding water in tablespoon increments, or a couple of small ice cubes and continuing to puree. Taste, and add more salt or lemon juice, as needed.
- Serve in a bowl, drizzled with more oil and sprinkled with paprika and cumin.