

## **Asparagus Hummus**

*From **In Our Grandmothers' Kitchens***

### *Ingredients:*

1 bunch asparagus, trimmed and cut into small pieces (about 2 cups)  
2 large cloves garlic  
1 can (15.5 ounces) chickpeas, drained  
1/4 cup sesame tahini  
2 tablespoons water  
lemon juice to taste (I used about 1-1/2 large lemons)  
2 tablespoons extra-virgin olive oil, plus more oil as needed  
1 teaspoon salt

### *Instructions:*

Boil the asparagus pieces until just barely soft. Drain and rinse with cool water and/or ice. Set aside.

In a food processor puree the chickpeas and tahini briefly; then add the asparagus, water, and lemon juice and puree again.

Add the oil and salt and puree briefly. Taste to adjust seasonings; then refrigerate the mixture for at least an hour. Stir in a dab of additional oil just before serving.

Serve with pita chips. Makes about 2 cups.