

Lemony Garlicy Tehina Sauce

Inspired by Michael Solomonov, adapted by Laura and Alan Rabishaw
--dipping sauce, salad/vegetable/sandwich dressing

Ingredients

1 generous cup tehina
½ bulb peeled garlic
½ cup lemon juice
1 tsp kosher salt
½ tsp cumin
1 cup of iced water

Place garlic, lemon juice, salt and cumin in food processor, blend on high until pureed. Let stand for a few minutes. Add tehina and blend while slowly adding ice cold water to prevent seizing, as well as to thin out the sauce. If mixture seizes up, add more water. Sauce is finished when it lightens in color, and becomes smooth and creamy.

Hummus

Inspired by Michael Solomonov, adapted by Laura and Alan Rabishaw

Ingredients

½ cup dried garbanzo beans, soaked overnight with a pinch of baking soda, rinsed, then boiled soft. OR 2 cans of drained and rinsed canned garbanzo beans
¾ cup lemony garlicy tehina sauce, more or less to taste (recipe above)
½ tsp kosher salt
½ tsp cumin
approximately ¼ cup of olive oil
salt, cumin and tehina sauce can be added for flavor, we also like to add a shake of cayenne pepper, and for special occasions, roasted garlic.

Put all ingredients in a food process, puree until smooth, and then some more!! Add olive oil to help bring to desired consistency. Add spices and tehina sauce for desire taste.

Can be topped with additional tehina sauce, and/or olive oil, paprika or zaatar.