

Ren Weiner - XXVII

## **Hummus and Homemade Chips**

### *Hummus*

what you will need:

a good blender or food processor

- 1 8oz can of chick peas (drain but save the water!)
- 2 cloves of garlic (roast in olive oil on high till brown and soft, approx. 15 min)
- 4 tablespoons of lemon juice
- 5 tablespoons of olive oil
- 1 teaspoon of cummin

1. put it all into a blender and mix it up...
2. add the chick pea water 'till you have the desired consistency.

### *Chips*

what you will need:

- 1 sauce pan with 2 inches of olive oil
- 1 pack of tortillas sliced like a pie (go crazy, use spinach, roasted peppers or whole wheat)

preheat oven to 400 degrees fahrenheit

1. get the oil nice and hot on med high heat
2. dip chips in till they get a bit harder (if you have the oil nice and hot this could be a few seconds)
3. take out and place on a oven tray in a single layer
4. sprinkle with salt & pepper or go crazy, onion salt, curry, paprika...
5. put in the oven till golden brown 1-2 min, watch em, they burn fast!

let em cool and ENJOY, over good philosophic conversation (highly recommended).