



Big Game Spicy Hummus



This homemade red pepper hummus is incredibly smooth and flavorful! Topped with chili crisp for extra heat and crunch. It comes together quickly in a high speed blender for the ultimate creaminess, but you can also use a food processor.

• **Ingredients:**

(12 servings)

- **1- clove of Garlic (coarsely chopped)**
- **1-1/2 tablespoons Fresh Lime (or lemon) Juice**
- **1/2-teaspoon Kosher Salt**
- **1-(14.5 oz) can chickpeas drained and rinsed**
- **1/3-cup + 1 tablespoon tahini, well stirred**
- **1 1/2-tablespoons fresh lime juice**
- **1/4-cup good quality extra virgin olive oil**
- **2/3-cup very cold water (about 5 ounces)**
- **1 Tablespoon Sriracha (you can start with less if you think it will be too spicy for you)**
- **Minced Cilantro (to taste)**

Recipe

1. Place garlic, lemon, and salt in a small bowl, and let it sit for 10 minutes. Place that mixture, along with chickpeas, tahini, olive oil and lime juice in blender (or food processor). Blend and process for 20 seconds, top to scrape sides, than slowly steam in cold water.
2. Blended and processor for 20 seconds, stop to scrape slides, blend once more, then slowly stream in cold water, while blending for 2 minutes. This will make it so cream. Stop and scrape down sides. Add Sriracha and blend for 30 more seconds.
3. Top with Chili Crisp and garnish minced Cilantro.

Recipe Notes:

The garlic, lime juice and salt sitting together for a few minutes is important, as it reduces the sharpness that can often happen from garlic being blended.

Chickpeas that have been cooked on the stovetop compared to out of the can have a much richer flavor, however either way works.