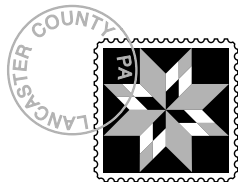




HARVEST HUMMUS/BEAN SPREAD



6 cups drained cooked or canned garbanzos
1 cup olive oil
1/2 cup lemon juice
6 crushed garlic cloves of Kitchen Kettle Pickled Garlic
2 tablespoons sesame oil
salt to taste
chopped parsley

Press the well drained garbanzos through a sieve or food mill to make a puree. Add the oil and lemon juice alternately, a little at a time. Add the crushed Kitchen Kettle Pickled Garlic and salt to taste. Blend thoroughly. Chill in refrigerator a few hours before serving. Serve as an appetizer with pita bread, flat bread or plain tortilla chips. Recipe compliments of our chef from The Kling House Restaurant.