

### Hummus with Tomato Relish

Serves 6-8 from: Jennifer G. Dunkle

#### Hummus-

16 oz can of chickpeas (garbanzo beans)/reserve ¼ cup of this liquid  
1 lemon or 1/3 cup real lemon juice  
1/4 cup Tahiti sauce (buy at store behind Taste of Thai or at Martin's Groceries)  
2 tablespoons olive oil  
1/2 teaspoon salt

#### Directions-

Drain chickpeas, reserve 1/4 cup liquid. Squeeze juice from lemon.  
Puree chickpeas and reserved liquid, lemon juice, tahini, olive oil and salt until very smooth. Drizzle with olive oil and serve with pita wedges or crackers.

#### Relish-

3 green onion (to taste)  
1 tomato, chopped  
1 cup coarsely chopped fresh parsley  
In separate bowl, combine onion, tomato, and parsley.  
Put the hummus in a shallow dish.  
Arrange the tomato mixture around it.  
Drizzle with olive oil to taste.