Hummus
(Garbanzo Bean Dip or Salad)

1 can (16 ounces of garbanzo beans (chick peas), drained
5 tablespoons tahini (sesame oil)
9 tablespoons lemon juice
2 tablespoons yogurt
3 cloves garlic, mashed with salt
1/8 teaspoon white pepper
Salt
Hot red pepper
Paprika
Cumin
Minced parsley

1. Place the garbanzo beans (reserving a few for garnish) in a blender container or food processor fitted with the steel blade. Puree until smooth and creamy and there are no more lumps. Set aside.
2. In a mixing bowl combine the tahini (sesame oil), lemon juice, yogurt, garlic, white pepper and salt. Blend well. Stir in the pureed garbanzo beans. Blend thoroughly. Spread the dip on a round, large platter. Garnish with the reserved beans, sprinkle with the red pepper, paprika and cumin. Rim with minced parsley.