

BIG BARN BREWING HUMMUS





Ingredients

1/2 C Lone Pine Pilsner2 C canned chickpeas, drained & rinsed3 garlic cloves, finely chopped1 lemon, juiced

1 tsp salt

1/2 C tahini sauce

Pinch of season salt for garnish



Mix all ingredients except beer, in a food processor. When blended, slowly add beer with spoon around the sides of the blender until desired consistency is reached.

Refrigerate for 2-3 hours and serve with pita chips, veggies, and a pint of Lone Pine Pilsner Add season salt to taste.

