



BOOTJACK IPA HUMMUS



Ingredients

- 1/2 - 3/4 C Bootjack IPA
- 2 C canned chickpeas, drained & rinsed
- 3 garlic cloves, finely chopped
- 1 lemon, juiced
- 1 tsp salt
- 1/2 C tahini sauce
- Pinch of season salt for garnish

Directions

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. Add salt to taste.

Refrigerate for 2-3 hours and serve with pita chips, veggies, and a pint of Bootjack IPA