

SPLIT-PEA HUMMUS

INGREDIENTS:

- 1 CUP DRIED GREEN SPLIT PEAS
- 1 GARLIC CLOVE
- 1/2 TEASPOON SALT, DIVIDED
- 1/4 CUP OLIVE OIL
- 1 TABLESPOON LEMON JUICE
- 1/4 TEASPOON GROUND CUMIN

DIRECTIONS:

1. SORT AND WASH PEAS. BRING GARLIC AND 3 CUPS WATER TO A BOIL IN MEDIUM SAUCEPAN. ADD PEAS; RETURN TO A BOIL. COVER, REDUCE HEAT, AND SIMMER 25 MINUTES. STIR IN 1/4 TSP. SALT; COOK 15 MINUTES OR UNTIL TENDER. DRAIN.
2. COMBINE PEAS, OLIVE OIL, NEXT 2 INGREDIENTS, AND REMAINING 1/4 TSP. SALT IN A FOOD PROCESSOR; PULSE 5 TO 7 TIMES OR UNTIL SMOOTH, STOPPING TO SCRAPE DOWN SIDES AS NEEDED. SERVE AT ROOM TEMPERATURE.

