



# Dill Pickle Hummus

Made with Polish Dill Pickles

**Yields about 2 Cups**

**Cook Time: 15 minutes**

## Ingredients:

1/4 cup Dill Pickles, chopped	1/3 cup Tahini
1 15 oz can Garbanzo beans, drained & rinsed	2 tbsp Lemon juice
1/2 cup Pickle Juice	2 tbsp fresh Dill
1-2 cloves Garlic, chopped	Salt, to taste

## Directions:

1. In a food processor, combine tahini with lemon juice, garlic, and 1/4 cup of the pickle juice. Pulse until the garlic is incorporated and the tahini is lightened in color and thickened. Scrape the sides and bottom of the food processor and pulse again until all of the tahini is smooth throughout.
2. Add about 1/3 of the garbanzo beans, all of the chopped pickles, and another tablespoon of pickle juice. Run through the food processor until the garbanzo beans are fully blended and smooth.

- 3.** Continue to add pickle juice (a tablespoon at a time) with garbanzo beans in two more batches, blending until smooth after each addition (about 30 seconds).
- 4.** Add dill and pulse until the dill is well-incorporated, add salt. From here you can adjust the flavor and texture further with more pickle juice or salt. If you want lighter texture but are happy with the level of pickle flavor, blend in a tablespoon or two of water. The hummus will thicken in the refrigerator, so if you intend to keep it for a few days I'd recommend making it quite a bit looser than your average store-bought version.
- 5.** Serve with crackers, cucumbers, carrots, celery, or bell peppers.