

# Sun Dried Tomato Hummus

1 – 15 oz. can	Chick peas (garbanzo beans) – drained and rinsed
¼ c.	Sundried tomatoes, preferably oil-packed
¼ c.	Olive oil – something with a nice olive flavor (add a bit more if your tomatoes are dried but not oil-packed)
2 T.	Lemon juice (fresh if you have it)
2 cloves	Fresh garlic
1-2 tsp.	Ground paprika (or more to taste) – ALTERNATIVE: dash of ground cayenne pepper
Salt and pepper	to taste
Fresh Parsley	OPTIONAL, minced

NOTE: If you don't have a food processor and are instead using a blender...mince the sun dried tomatoes and garlic first, otherwise they might do battle with your blender blades.

Combine the ingredients above (except parsley) and puree in food processor or blender. Add a bit more olive oil and/or lemon juice for desired consistency and/or taste.

Transfer to a serving bowl. If desired, top with a bit of olive oil and minced parsley.

Serve with your choice of crackers/chips/thin baguette slices/crudité's/pita wedges.