

Hummus con Chile de Arbol

By Robert karimi

Serves 10

Tools:

- The Processor of Power or Talisman of Transformation
- Rubber scraper
- Can opener
- 1 cutting board
- 1 Knife
- Serving bowl
- Measuring spoons
- Measuring cup

Elements:

- **3 tbsp (to taste)** of tahini or ¼ cup of sesame seeds (If you don't have tahini)
- 2 cans garbanzos (15.5 oz. each), drained
- 2 cloves garlic, minced
- 2 Tablespoons olive oil (or more, to taste)
- ½ teaspoon chile de arbol
- a pinch of salt
- juice from 2 lemons
- 2 tortilla chips per person (when it's time!)

Process:

- **Place tahini in food processor or** Put sesame seeds in food processor & grind into a powder
- Add garbanzos, garlic, olive oil, chile, salt & lemon juice; blend until smooth (adding a little water if it is too thick)
- Taste.
- Adjust spices to your liking; blend again
- Taste again