



## HUMMUS A LA LAMBERT

### Ingredients:

- 1/2 cup Plain Yogurt
- 1 clove Garlic
- 1 tbsp. Robert Lambert Salt Preserved Rangpur Limes or Meyer Lemons
- 1 tbsp. Toasted Sesame Oil
- 1/2 teaspoon Cumin
- Dash of Tabasco Sauce
- 1 15 oz. Can of Drained Garbanzo Beans
- Parsley
- Pita Bread

### Directions:

In the bowl of a food processor, combine one-half cup of plain yogurt, one garlic clove, one tablespoon of toasted sesame oil, one half teaspoon of cumin and a dash of Tabasco sauce. When these ingredients are mixed, add one 15 oz. can of drained garbanzo beans.

Process to a desired texture and transfer the mixture to a serving bowl. Add in one tablespoon of Robert Lambert's Salt Preserved Rangpur Limes or Meyer Lemon – chopped. Add in two tablespoons of chopped parsley. Blend in (but don't process).

Serve with a basket of pita wedges!