



Camelina Oil Hummus with Roasted Red Peppers

Ingredients:

- 15oz can chickpeas, drained and rinsed
- 2 tbsp fresh squeezed lemon juice (bottled is fine)
- 2 cloves fresh garlic, peeled
- ½ tsp cumin
- 1/3 cup Lentz Camelina oil, plus 1 - 2 tbsp. to taste
- 5 leaves fresh chopped basil
- Salt and pepper to taste
- Chopped roasted red peppers (store bought are fine, homemade are best)

Place the chickpeas, whole garlic cloves, cumin and lemon juice in a food processor or blender and pulse until well blended. Pour 1/3 cup Camelina Oil in slowly and pulse between pours to blend evenly. Taste mixture and add Camelina Oil a tablespoon at a time, blending between each tablespoon until it's to your taste. Transfer mixture to a serving bowl.

Add the basil, season with salt and pepper and top with chopped red pepper in the center.

It pairs very well with our Einkorn Pita bread.

Courtesy of Lentz Spelt Farms and Resurgent Grains. Go to www.resurgentgrains.com to purchase Lentz Organic Camelina Oil.