

## BLACK BEAN HUMMUS

- 1 clove garlic
- 1 can (15 oz.) black beans, drained with liquid reserved
- 2 Tablespoons lemon juice
- 1 ½ Tablespoons tahini
- ¾ teaspoon ground cumin, separated
- ½ teaspoon salt
- ¼ teaspoon cayenne pepper, separated
- ¼ teaspoon paprika

over please 🍴 🍴

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Mince garlic in the bowl of a food processor. Add black beans, lemon juice, tahini, ½ teaspoon cumin, ½ teaspoon salt, and ⅛ teaspoon cayenne pepper. Process until smooth, scraping down sides of the bowl as needed. Add additional seasoning and liquid to taste.

Garnish with paprika.