

Suggested Age Range: 6-18

Recipe:

This recipe is a basic hummus to which family members can add their own seasonings in order to stage an in-house hummus competition! May the best chef win!

Ingredients for Hummus:

- One can of garbanzo beans / chickpeas*
- Olive oil
- Additional ingredients for the "battle": red peppers, garlic, herbs, sesame seeds, salt and pepper, lemon, spices, or other ingredients you have at home



• Items for dipping: crackers, pita, celery, carrots, other vegetables

* One can of chickpeas works for 2 people; adjust proportions based on your crew.

Recipe for Hummus:

- 1. Open the can of beans and drain the liquid from the can, but do not discard it as you want to reserve it for blending.
- 2. Blend the beans in a blender or smash them extensively with a metal fork. Add a portion of the liquid until you reach the desired consistency.
- 3. Add a drizzle of olive oil (optional) and continue to stir.

Activity:

- 1. After the family has created the basic hummus recipe, the collaboration is over! You are now in a serious competition!
- 2. Portion out the hummus to all competitors.
- 3. Each competitor can now go to work, experimenting with what flavorings to add to the basic hummus recipe.
- 4. Based on what each competitor's recipe is, each person should pick what dipping items pair best with their creation. Be creative! Raid the pantry! Experiment!
- 5. Present the hummus with its chosen dipping item to your family members / fellow competitors.

Extension Activities:

Here are some suggestions for additional activities that relate to this recipe:

- Try the same recipe with different types of beans (white beans, black beans).
- Make a hummus pizza, using a pita as a crust, spreading hummus as the sauce, and putting black beans, cilantro, cheese, and other chosen topics on the top, then bake in the oven at 350 degrees for roughly 10 minutes.
- Make a large batch of the "winner's" recipe and freeze portions for later use.

This Family Lesson was written by Pilot Light Fellow, Leah Guenther, and was inspired by Pilot Light's lesson <u>Hummus...(Should I Add to My Recipe?)</u>.