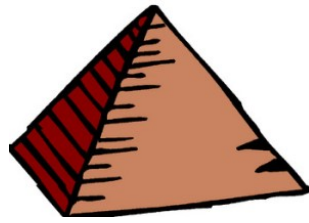


Middle Eastern Snack Tales



Homemade Hummus

Ingredients:

- * 15-oz can chickpeas, drained and rinsed
- * 1-2 crushed garlic cloves
- * 1/4 cup lemon juice
- * 1/4 tahini paste
- * 2 tbsp. olive oil
- * Pinch of salt
- * 1/4 tspn. Ground cumin

1. Place all ingredients except for olive oil in a food processor or blender. Puree. If necessary, add 1 to 2 tbsp. of water to make creamy.
2. Pour the olive oil over the spread before refrigerating so that the hummus doesn't dry out.
3. Enjoy with pita wedges or fresh veggies!

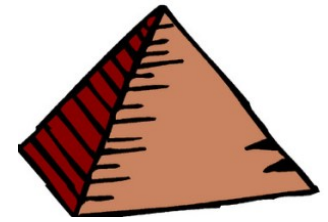
Roasted Eggplant Dip

Ingredients:

- * 1 large eggplant
- * 1 lemon, juiced
- * 3 garlic cloves
- * 1 Spanish onion
- * 1/2 cup parsley
- * Olive oil

1. Cut the eggplant in half and place on baking tray, cut side up. Bake in 350°F oven until brown and soft.
2. Remove from oven and cool 5 minutes before peeling skin. Place the eggplant flesh with all other ingredients (except the olive oil) into a food processor/blender.
3. Puree for 60 seconds before drizzling in olive oil. Add slowly, and only add enough to turn ingredients into a thick paste. Serve with pita!

Middle Eastern Snack Tales



Books to Read Along:

We're Sailing Down the Nile by Laurie Krebs
Tunjur, Tunjur, Tunjur by Margaret Read MacDonald
My Father's Shop by Satomi Ichikawa

