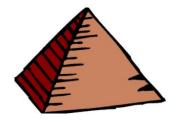
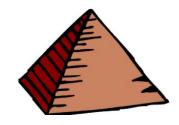
# Middle Castern Snack Tales



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### 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

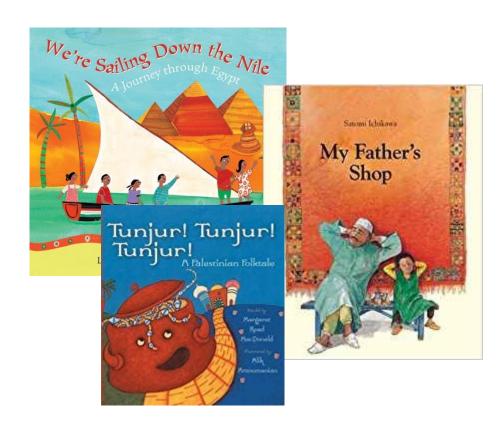
#### Ingredients:

- 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!

### 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





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