



003081 - Bruschetta Style Hummus

Source: Chef Dave Mac
 Number of Portions: 50
 Size of Portion: 1/2 cup

Components:
 Meat/Alt: 2 oz
 Grain/Bread:
 F/V/J:
 Milk:

Recipe Subgroups:
 Legume

Attributes:

HACCP Process: #2 Same Day Service

Ingredients	Measures	Instructions
000801 BEANS GARBANZO ,CANNED.....	2 #10 Can	Drain beans. In a food processor or blender, puree beans and peeled garlic cloves to a smooth dipping consistency. DO NOT OVER BLEND! Strain if necessary and chill.
011215 GARLIC,RAW.....	4 cloves	
011529 TOMATOES,RED,RIPE,RAW,YEAR RND AVERAGE....	6 medium whole (2-3/5" dia)	Clean and cube raw vegetables. Toss with olive oil and roast in 350° F. convection oven for 5 minutes. Chop roasted vegetables in blender or food processor to coarse consistency. Strain to remove excess juice. Chill.
904407 PEPPERS,SWT,GRN,RAW.....	6 medium (2-3/4" x 2-1/2")	
011282 ONIONS,RAW.....	3 medium (2-1/2" dia)	
004053 OIL,OLIVE,SALAD OR COOKING.....	1/4 cup	
009153 LEMON JUC,CND OR BTLD.....	1/4 cup	Mix together chilled bean puree, roasted vegetables, lemon juice and Tahini (sesame) paste. CCP: Hold for cold service at 41° F or lower.
012698 SESAME BUTTER,TAHINI,KRNLS UNSPEC.....	1/2 cup	
		Serving suggestions: Serve on Pita Bread with a mixed green salad; serve with tomatoes and cucumber; serve with Tabouleh (USDA Recipe E-23) and Pita Bread.