



MONTICELLO VINEYARDS  
CORLEY FAMILY NAPA VALLEY

## LEMON HUMMUS WITH CRUDITES AND PITA CHIPS

4 LARGE GARLIC CLOVES, CHOPPED  
½ TSP PAPRIKA  
2 15 OUNCE CANS GARBANZO BEANS, DRAINED  
2/3 CUP FRESH LEMON JUICE  
½ CUP TAHINI (SESAME SEED PASTE)  
5 TBSP OLIVE OIL  
½ TSP GROUND CUMIN  
½ TSP CHILI POWDER

8 PITA BREAD ROUNDS, EACH CUT INTO 8 TRIANGLES  
ADDITIONAL OLIVE OIL

PITTED KALAMATA OLIVES  
ASSORTED CUP-UP VEGETABLES

With processor running, drop garlic through feed tube, chop finely. Scrape down sides of bowl. Add next 7 ingredients; blend until smooth. Season to taste with salt and pepper. Cover and chill at least 1 hour and up to 1 day.

Preheat oven 350 degrees. Arrange pita triangles on 2 large baking sheets. Brush with oil; sprinkle with salt and pepper. Bake until crisp, about 8 minutes. Cool on sheets. (Can be made 1 day ahead. Store airtight at room temperature)

Transfer hummus to serving dish. Sprinkle with paprika; garnish with olives. Serve hummus with vegetables and pita chips.

Enjoy with a glass of  
Monticello Vineyards Estate Grown Rose of Syrah

*From the 2003 Bon Appetit 'Best Entertaining Recipes'*