

Hummus:

2 garlic cloves, minced and mashed to a paste with 1/2 teaspoon salt

a 16- to 19-ounce can chick-peas, rinsed and drained

1/3 cup well-stirred *tahini* (sesame seed paste)*

2 tablespoons fresh lemon juice

2 tablespoons olive oil

1 teaspoon ground cumin

3 tablespoons water

3 tablespoons minced fresh parsley leaves

*available at specialty foods shops, natural foods stores, and some supermarkets.

To make the hummus:

In a food processor blend together garlic paste, chick-peas, *tahini*, lemon juice, oil, and cumin, scraping down side, until smooth. Add water, parsley, and salt and pepper to taste and pulse until just combined. Hummus may be made 2 days ahead and chilled. Makes about 2 cups.

Rosemary Pita

Brush Pita bread lightly with Olive Oil. Sprinkle fresh Rosemary over bread, place bread on a cookie sheet in a preheated 400F oven. Bake 5 minutes or until lightly browned around the edges.