

# Spicy Lemon Hummus

Cook Temperature:

Portion Size: ½ c

Cook Time:

Meal Pattern: 1 ½ oz meat alternate

Ingredient	8 Servings	25 Servings	50 Servings	100 Servings	Directions
Chickpeas, drained and rinsed	2- 16 oz cans	4 lbs	8 lbs	16 lbs	<ol style="list-style-type: none"> <li>Combine all ingredients in a food processor, or VCM and puree to a smooth consistency. For large number of servings, multiple batches may need to be prepared.</li> <li>As an option, an immersion blender may be used to puree ingredients.</li> <li>Spread 5 lbs of mixture into each (12" x 20" x 2 ½") pan, use 4 pans for 100 portions.</li> <li>Option, sprinkle with paprika or cayenne pepper for garnish.</li> <li>Chill to 41°F or lower within two hours.</li> <li>Hold and serve at 41°F or below.</li> <li>Portion with a No. 8 scoop.</li> </ol>
Lemon juice	4 oz (1/2 c)	12 oz (1 3/4c)	24 oz (2 ½ c)	1 qt 1 pt	
Olive oil or canola/olive oil blend	2 oz (1/4 c)	6 oz (3/4 c)	12 oz (1 ½ c)	24 oz (3 c)	
Garlic, minced	2 tsp	2 Tbsp	¼ cup	½ cup	
Cumin, ground	2 tsp	2 Tbsp	¼ cup	½ cup	
Cayenne pepper*	½ tsp	1 ½ tsp	1 Tbsp	2 Tbsp	
Jalapeno pepper*	1/3 c	6 oz (1 c)	12 oz (2 c)	1 ½ lbs (4 c)	
Bell pepper, red	1/3 c	6 oz (1 c)	12 oz (2 c)	1 ½ lbs (4 c)	
<p>*Additional cayenne pepper and/or jalapeno pepper may be added if desired.</p> <p>Note: If tahini is available please add the following amounts:          6 servings- 3 Tbsp          25 servings- ¾ cup          50 servings- 1 ½ cup          100 servings- 3 cups</p>					