

CANNELLINI DIP

Makes 4-6 servings.

This dip is a slight variation on hummus. I like to serve it with carrots, radishes, cucumbers and warm pita. It's a great, healthy snack.

INGREDIENT

- One 15 ounce can cannellini beans, drained
- 3 tablespoons extra-virgin olive oil
- ½ teaspoon cumin, approx
- 2-3 tablespoons water
- 2 -3 tablespoons lemon juice
- Kosher salt
- Freshly ground black pepper
- ½ teaspoon Tabasco Sauce, optional

PREPARATION

- 1. Place all the ingredients into a food processor fitted with the steel blade and pulse untill smooth. Scrape the bowl with a rubber spatula as needed.
- 2. Adjust the consistency and the seasoning to taste.