Lentil Hummus recipe, courtesy of Chef Kent Getzin, Wenatchee School District

**Lentil Hummus**
About 9 cups

4 Tablespoons coarse salt
1.5 pound lentils, picked over (about 1 ¼ cups)
1.5 cups tahini (sesame seed paste)
10-15 garlic cloves, minced and mashed to a paste
1 cup fresh lemon juice
1-1.5 cups water
1.5 cups extra-virgin olive oil

Salt & pepper to taste

- In a large saucepan, bring 2 quarts water with salt to a boil and simmer lentils about 15 minutes, or until al dente
- In a colander, drain lentils and rinse under cold water, draining well
- Transfer lentils to a bowl and chill 20 minutes
- In a food processor, pureé lentils, tahini, garlic, lemon juice, and ½ cup water until smooth
- With motor running, add oil in a stream, adding up to ¼ cup remaining water if mixture is too thick
- Season hummus with salt and pepper
- Hummus may be made one day ahead and chilled, its surface covered with plastic wrap
- Bring hummus to room temperature before serving