

# HUMMUS WITH ROASTED CABBAGE

MAKES 4 SIDE SERVINGS

## THE THINGS

### HUMMUS

1 cup dried chickpeas  
1 tsp baking soda  
1 1/3 cup sesame paste  
2 tbsp lemon juice  
1 tsp salt

### ROASTED CABBAGE

1 head of red cabbage, sliced into 1 1/2" rounds from the top away from the core  
olive oil  
red wine vinegar  
salt

### GARNISH

olive oil  
sumac, optional  
black sesame seeds, optional  
Maldon salt, optional

## THE WAY

### HUMMUS

Place the dried chickpeas in a *large* glass or plastic bowl and cover with at least 6 cups of cool water. Leave on the counter top for at least 12 hours or over night.

Drain and place the soaked chickpeas in a large stock pot and cover with 8-10 cups of water. There should be at least 3-inches of water above the chickpeas. Add the baking soda and bring to a boil over high heat. Once it boils, it will begin to foam. You want to skim away all that foam. That's "dirty water". Boil for 2 minutes while skimming. Turn the heat down to medium-low and simmer, uncovered, for 35-45 minutes. You should be able to mash the chickpeas with your fingers when they're ready. Turn the heat off and set aside to cool to room temperature.

Once cooled, drain the chickpeas **SAVING AT LEAST A HALF CUP OF COOKING LIQUID!** Place the chickpeas in a food processor. Process until a thick paste forms, about a minute or two. Add the sesame paste, lemon juice, and salt and process again on high. If the hummus is too thick, slowly stream in a little of the chickpea cooking liquid to loosen it up. You may not need to add any liquid at all. It should be smooth with the texture of soft served ice cream. Taste for seasoning and adjust with salt and lemon juice.

### ROASTING CABBAGE

Pre-heat oven to 400°F. Drizzle olive oil onto a sheet pan and spread around with your fingers. Place the cabbage "steaks" onto the sheet pan. Drizzle with lots of olive oil, splash each with red wine vinegar, and season with salt. Roast for 25-30 minutes.

### PLATE

Plate a nice amount of hummus onto each serving dish and drizzle a bit of olive oil on top. Using your hands or tongs, tangle the cabbage and place a nice heap onto the hummus on each plate. Garnish with sumac, black sesame seeds, and Maldon or other flaky sea salt. Enjoy!

