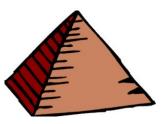
Middle Eastern Snack Tales



Homemade Hummus

Ingredients:

* 15-oz can chickpeas, drained and rinsed

- 1/4 tahini paste
- 2 tbsp. olive oil
- * 1-2 crushed garlic cloves
 - * 1/4 cup lemon juice
- Pinch of salt
 1/4 tspn. Ground cumin
- 1. Place all ingredients except for olive oil in a food processor or blender. Puree. If necessary, add 1 to 2 tbsp. of water to make creamy.
- 2. Pour the olive oil over the spread before refrigerating so that the hummus doesn't dry out.
- 3. Enjoy with pita wedges or fresh veggies!

Roasted Eggplant Dip

Ingredients:

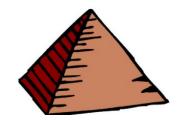
- * 1 large eggplant
- 1 lemon, juiced
 3 garlic cloves

- 1 Spanish onion 1/2 cup parslev
- * 1/2 cup par * Olive oil
- 1. Cut the eggplant in half and place on baking tray, cut side up. Bake in 350°F oven until brown and soft.
- 2. Remove from oven and cool 5 minutes before peeling skin. Place the eggplant flesh with all other ingredients (except the olive oil) into a food processor/blender.
- 3. Puree for 60 seconds before drizzling in olive oil. Add slowly, and only add enough to turn ingredients into a thick paste. Serve with pita!



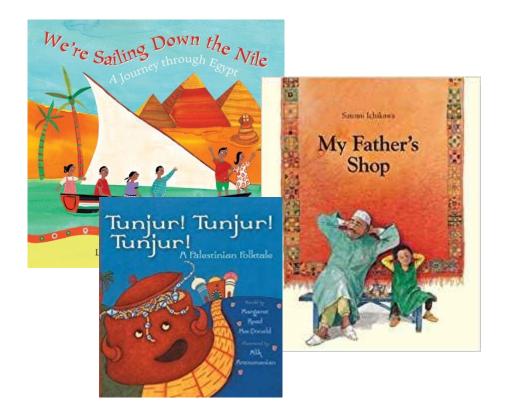
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Books to Read Along:

We're Sailing Down the Nile by Laurie Krebs Tunjur, Tunjur, Tunjur by Margaret Read MacDonald My Father's Shop by Satomi Ichikawa





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