

Hummus — the great dip you can't get enough of

By Susie Iventosch



Photo Susie Iventosch

Since we published the Festive Lemon Hummus recipe a few months ago, I've been experimenting with new variations of hummus, using different veggies and different beans. One of my new favorites is this olive hummus made with cannellini beans, Kalamata olives, and just a few anchovy olives. If you're not an

olive fan, this dish is not for you, but if you are, you are going to love it! The cannellini beans add a slightly different flavor and texture from the regular garbanzo beans, and they pair so well with the olives. For this hummus, you need no added salt, since olives are already salty.

Hummus is so quick

and easy to make, especially if you use canned beans, which I always do. It's a lot of fun to try different combinations of ingredients and some-time during the year,

we will feature roasted red pepper hummus, followed by a Mexican style pinto bean hummus.

This hummus is great as a dip served with raw veggies or pita bread, but it's also the perfect ac-

companiment for lamb burgers or lamb chops. We recently made lamb burgers, seasoned with fresh rosemary and oregano, topped with melted goat cheese and olive tapenade served on

brioche buns, with this Kalamata Olive Hummus on the side. Oh my. It was such a stellar combination of flavors — very Mediterranean. I hope you love this as much as my family does!

Kalamata Olive Hummus

INGREDIENTS

- 2 tbsp. tahini (use more if you love tahini)
- 1 tsp. lemon juice
- 1 clove garlic, minced
- 1 (14.5 oz.) can cannellini beans (or Great Northern Beans)
- 8-10 anchovy-stuffed olives, halved or quartered
- 3/4 cup Kalamata olives, pitted, halved, or quartered
- 3 tbsp. extra-virgin olive oil (divided)
- 1/4 cup parsley for garnish

DIRECTIONS

Drain the cannellini beans in a colander and rinse with fresh water. Cut the olives into halves or quarters. Place the tahini, lemon juice and garlic in the bowl of the food processor. Process until very smooth, about 1-2 minutes. Add the olives to the food processor and process until smooth. Next add the beans, 1/3 of them at a time, processing until smooth after each addition. Scrape down the sides of the bowl with a rubber spatula as needed. Finally, add 2 tbsp. olive oil and blend well. If the hummus is too thick, add a tiny bit of ice water, 1 tablespoon at a time until desired consistency. Usually, given the liquid from the olives, you won't need to add any added liquid.

To serve, spoon the mixture into a flat bowl. Using the back of a spoon, make little canals in the hummus by starting on the outside of the bowl and working your way to the center of the bowl. Drizzle the remaining olive oil in the cavities and garnish with minced parsley.



Susie can be reached at suziventosch@gmail.com. This recipe can be found on our website: www.lamorindaweekly.com. If you would like to share your favorite recipe with Susie please contact her by email or call our office at (925) 377-0977. Or visit <https://treksandbites.com>

Recent Ribbon Cuttings from the Lafayette Chamber



On June 11, the Lafayette Chamber welcomed Vintage Vida to downtown Lafayette. Owner Carmen Guerrero, alongside family and friends, the City of Lafayette Mayor Gina Dawson and Chamber President Katie Santos cut the ribbon and toasted to the grand opening complete with peace sign balloon art. Visit Vintage Vida at 3581 Mt. Diablo Blvd for vintage items for your home and more.



On June 12, the Lafayette Chamber welcomed Barrel Shoppe to Lafayette. Owner Matt Hagel welcomed friends, family, the City, representative Antoinette St John from Rebecca Bauer-Kahan's office, and fellow Chamber members to experience this new single barrel spirits retailer at 3430 Mt. Diablo Blvd., Lafayette.

Love Lafayette

Anthony's
Custom Picture Framers

After 30 years of service, we are proud to reintroduce ourselves as Anthony's Custom Picture Framers. Family owned and operated since 1991. Anthony and Tony look forward to seeing you soon and assisting you with all your framing needs.

1020 Brown Ave, Suite A Lafayette, CA 94549
925-283-7620
anthonysCPF.com

Monday by Appointment Only
Tues-Sat 10:30 am to 6:00 pm
By Appointment Only

\$30 off your next order with this ad!

Lafayette Glass Co. Inc.
Shower & Window Glass Specialist

- Frameless Shower Glass
- Shower Enclosures
- Custom Mirrors
- New Windows/Patio Doors
- Replacement & Installation

SHOP LOCAL

BEFORE **AFTER**

3375 Mt. Diablo Blvd., Lafayette
next to Premier Kitchens, USE DYER STREET TO ENTER
925-284-9510
www.lafayetteglasscompany.com | CSLB # 489426, CSLB # 795837

MARK BELLINGHAM PAINTING

HIRE A LOCAL NAME YOU CAN TRUST

925-247-0092

MarkBellinghamPainting.com

Interior & Exterior Painting Deck & Fence Restoration
Kitchen & Bathroom Cabinet Painting Dry Rot Repair
Light Carpentry Drywall Repair Stucco Repair

For a Quick Preliminary Estimate
Email Photos of Project to:
Office@MarkBellinghamPainting.com

See our Reviews on NextDoor, GOOGLE & YELP

Local Business Owner - Since 1985 - Licensed & Insured

EAST BAY TREE SERVICE INC.

- Tree removal,
- Stump removal,
- Juniper removal

to meet fire regulations.

Call 925-377-8733 for FREE Estimate
Serving Lamorinda for over 30 years.

Lafayette Physical Therapy
Moved to:

3658 Mt. Diablo Blvd.
Suite 100
Lafayette, CA 94549
925-284-6150 www.LafayettePT.com

Come see our beautiful new location!

Making Bay Area Homes Beautiful Since 1946

Blodgett's FLOOR COVERING

"Quality and Service Since 1946" Abbey Carpet.

3291 Mt. Diablo Ct., Lafayette 925.284.4807

Piano Studio
Keys to success

Piano Lessons in Lafayette with professional instructor MTAC member. Competition, CM exam Preparation.

Rita Yegiazaryan
925-323-8969
ryegiazaryan@yahoo.com
1060 Sierra Vista Way, Lafayette

Reasonable Books
New * Used * Vintage

A collection of carefully curated selections, classic and contemporary.

3645 Mt Diablo Blvd
Lafayette
(925) 385-3026
www.reasonable.online

Ware Designs
Fine Jewelry since 1977

- Custom Designs
- Expert Repairs
- Free Ring cleaning
- Appraisals
- Pearl Restringing

All your jewelry is insured with Jeweler's Block Insurance.

\$5 off Watch Battery
Reg \$15, Now \$10
1 watch battery per person. Exp. 8/14/24. Usually installed while you wait. W/coupon. Restrictions apply.

3645 Mt. Diablo Blvd., Lafayette between Trader Joes & the Post Office
283-2988 www.waredesigns.com Tues-Sat 10-5

Rat proofing
Ratman Pest and Termite Control
Local family-owned business.

All pests & termites. Mice, rats, raccoons, skunks, and squirrel-proofing. Attic/Subarea clean up. Duct/Insulation repair.

Customer service is my #1 priority.

Serving the LaMorinda area for 10 years as former branch manager of Coulson-Moseley/ Detailed Pest Control.

1044 Stuart St., Lafayette
(925) 338-9304
877-7RATMAN

Free inspections schedule TODAY

RATMAN
PEST AND TERMITE CONTROL