

Warm Butter Hummus



Israel

Ingredients

2 cans chickpeas (or 3 cups freshly cooked chickpeas)
2 cloves garlic, smashed and peeled
3 tablespoons freshly squeezed lemon juice plus ½ teaspoon freshly grated zest
½ teaspoon ground cumin
1 teaspoon kosher salt
6 tablespoons butter, melted
6 tablespoons olive oil (plus additional, for drizzling)

Directions

Dump the chickpeas and their liquid into a microwave-safe bowl and microwave them until they're hot (2-3 minutes). Drain the chickpeas and reserve ½ cup of the liquid.

In the bowl of a food processor fitted with the steel blade (or in a blender), whir together the chickpeas, 3 tablespoons of the reserved liquid, garlic, lemon juice and zest, cumin, and salt.

With the motor running, drizzle in the butter and oil and process until creamy and light. Add another tablespoon or two of the chickpea liquid if the hummus seems too stiff. Taste it and add more salt, lemon juice, lemon zest, or garlic if the flavor needs a boost.

Scoop into a bowl, drizzle with olive oil, and serve with raw vegetables and pita chips for dipping.

Za'atar Puff Pastry Sticks

Ingredients

- 1 (17.3-ounce) package frozen puff pastry sheets, thawed
- 1 cup freshly grated Parmesan
- 1 teaspoon Za'atar
- 1/4 teaspoon garlic powder
- 1/4 cup butter, melted

Directions

Preheat oven to 400 degrees F. Lightly grease a baking sheet.

On a lightly floured surface, unfold pastry sheets. Cut each sheet into 13 strips, about 3/4 by 10-inches apiece.

In a shallow dish, combine cheese, basil, and garlic. Brush pastry sticks with melted butter. Roll pastry in cheese mixture, lightly coating each side. Gently twist pastry sticks, and place on a prepared baking sheet. Bake for 12 minutes. Remove to wire racks to cool.

The State of Israel was established in 1948 – it turned 70 in 2018

- Jewish people have lived on the land since ancient times
- The capital of Israel is Jerusalem, and the next biggest city is Tel Aviv
- Israel is home to many climates, including a large desert, coastal regions, and mountains – so there are almost 3,000 different types of plants growing in Israel