

ACQUIESCE WINERY'S

Artichoke Hummus



ingredients

- 1 15-ounce can of garbanzo beans (chickpeas), drained & rinsed
- 6 ounces marinated artichoke hearts, drained
- 1 clove garlic, peeled and chopped or pressed
- juice of half a lemon (or more, to taste)
- 3 tablespoons Lodi extra virgin olive oil
- 1 tsp ground cumin
- 1 tsp chili powder
- 1/2 teaspoon kosher salt (or to taste)

preparation

In a food processor, combine garbanzo beans, artichoke hearts, garlic, lemon juice, and olive oil. Process until smooth, adding water to thin if necessary. Add salt to taste. Extra lemon juice may be added to taste. Spread on a plate and drizzle with olive oil. Serve with pita chips or crackers.

We pair this recipe with [Acquiesce Bourboulenc](#) in our tasting room.