



Hummus with Beef

Smooth Hummus topped with spicy spiced beef and topped with toasted pine nuts is a classic appetizer in Lebanese cuisine. Known as “Hummus bil Lahme,” this a favorite recipe in our family.

Ingredients

Hummus

2 cups Chick Peas (1 15.5oz Can)

2 tb. Tahini Paste

¼ cup Lemon Juice

2 small Cloves Garlic

2 tb. Water

½ tsp. Salt

Olive Oil for Serving

Beef

½ lb. Minced Ribeye

2 tb. Vegetable oil

½ tsp. Salt

1 tsp. 7 Spices

¼ tsp. Black Pepper

3 tb. Pine Nuts

Instructions

Hummus

Drain and rinse the can of chickpeas. Proceed to peel them one by one. The skin should easily come off (Peeling optional but recommended.)

Place the chickpeas into a food processor along with the tahini, garlic cloves, salt and lemon juice. Puree for about 1-2 minutes.

Add the water 1 tablespoon at a time to get the perfect consistency. Style hummus in bowl and set aside.

In a small skillet, heat up 1 tablespoon of oil. Add the pine nuts and sauté for 2-3 minutes on medium-high heat until golden brown and toasted. Set aside.

Beef

Add the remaining tablespoon of oil and minced beef. Sauté for 2 minutes on medium heat.

Season with seven spices, salt, pepper and cook for a couple more minutes. Add the toasted pine nuts and mix well.

Top the hummus with beef mixture and drizzle with olive oil.*Can be served warm or cold with pita bread.