Tahini Paste
2 oz Sesame Seeds
2 TBS Olive Oil

Hummus
1 TBS Minced Dried Garlic
1 TBS Chopped Dried Onion
2 Cans Chick Peas
1 Can White Kidney Beans
30 Drops Frank's Red Hot
2 TBS Tahini Paste
1 Lemon Juiced
1 tsp Kosher Salt
1 Garlic Clove
1 TBS Cream Cheese

Olive Oil (For Garnish)

Everything Seasoning (For Garnish, and Serving):

1/2 C Poppy Seed

1/4 C Sesame Seed

2 TBS + 1 tsp Chopped Dried Onion
2 TBS Minced Dried Garlic
1 1/2 tsp salt
*Toast all toppings, on medium low heat, until they are a rich golden brown*

Let's begin by crafting our tahini! Add your bottle of sesame seeds into a sauté pan, on medium low heat, and toast until they are golden brown.

Let your seeds cool, then add them into your food processor. Process them, stopping to stir occasionally, until mix looks creamy. Almost peanut butter-like. Scrape any excess around the processor and blend again. Slowly add in your 2TBS of olive oil into processor and put finished paste into a bowl to set aside.

Next toast your dried onion and minced dried garlic in a sauté pan, on medium low heat, and cook until they are golden brown. Add them and all of your hummus ingredients into your food processor, then purée away!! This will take about 5 or so minutes to do, and be sure to scrape the bowl a few times to ensure it mixes properly.

Lastly put your hummus into a beautiful dish, or jar of your choosing, and top with your everything seasoning.