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WHITE BEAN HUMMUS WITH SPICY BUFFALO BACON

SERVES 12-16 as an appetizer

INGREDIENTS:

2 15-ounce cans white beans (such as cannellini or great Northern), drained, liquid reserved

1 12-ounce package SoyBoy Spicy Buffalo Bacon, cut crosswise into ½-inch pieces

Vegetable oil for sautéing bacon (start with 2 - 3 Tbs, adding more as needed)

½ cup tahini (sesame seed paste)

2 small cloves garlic, minced

Approx. ⅓ - ½ cup thinly sliced green onion

Approx. ⅓ - ½ cup rough-chopped fresh cilantro

1 tsp. ground cumin

¼ cup lemon juice

Pita bread, cut into triangles for dipping

PROCEDURE:

Drain 2 15-ounce cans of white beans, reserving the liquid.

Cut the green onion and cilantro, mince the garlic, and slice the bacon crosswise into ½" pieces.

Add 2 - 3 Tbs vegetable oil to a large, heavy-bottomed nonstick pan on medium high heat, add the sliced bacon, and cook to brown and crisp up, stirring occasionally and adding more oil as needed. When nicely browned, turn the heat off and add the sliced green onion. (see hints)

Meanwhile, add the drained white beans to a food processor with ½ cup tahini, 2 minced cloves of garlic, 1 tsp ground cumin, and ¼ cup lemon juice, and puree everything, adding a little of the reserved white bean liquid as you need to, until you have a smooth, fairly thick consistency.

Check the seasoning, then serve in a large, shallow bowl ringed with pita bread triangles.

Toss the cooked bacon with the chopped cilantro, and spoon over the top of the white bean hummus.

HINTS:

Add the sliced green onion with the cilantro at the end of the procedure instead of cooking it a bit with the tempeh.

You can easily cut this recipe in half.

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