



ROASTED RED PEPPER HUMMUS WITH CITRUS VODKA

2 roasted red bell peppers
1 can chick peas, drained and rinsed
3 cloves garlic
1/3 cup tahini
¼ cup Abolut Citron vodka
1/8 cup olive oil
Salt and pepper to taste
Chopped flat leaf parsley, for garnish

First, you'll need to roast your bell peppers. My favorite way is to roast them over the flames of the gas burners on my stove. I just put them on the flames, turn them with tongs as they char, and when they're all good and charred, put them in a Ziploc bag and seal it immediately so that they can steam and cool.

If you don't have a gas stove, you can roast them in the oven...just cover a cookie sheet with aluminum foil, rub the peppers with olive oil, and roast them at 450 or 475 degrees (or try the broiler, but watch them carefully), turning occasionally, until blackened; when they come out the oven, pop them in the Ziploc bag.

Once the peppers are cool enough to handle, rub off the skin, remove the seeds, and cut them into large chunks. Put the peppers, chick peas, garlic, tahini, and vodka in a food processor and pulse until well combined.

With the food processor running, drizzle in the olive oil and let combine; season to taste with salt and pepper and garnish with parsley and another drizzle of olive oil. Serve with pita chips.

Recipe Courtesy of Karly Vardaman, www.KitchenPsycho.com