

Portions: 2 3/4 cups (44 servings)



Ingredients

Hummus

1 can of chickpeas
 1 head of garlic
 1/2 cup of olive oil
 1/4 cup of tahini
 4 tbsp of fresh thyme
 1 heaping tsp of cumin
 1 juice of one lemon
 salt and pepper to taste
 thyme and sesame seeds

Caramelized onions

2 white onions
 2 tbsp of olive oil
 2 tbsp of butter
 2 tbsp of balsamic vinegar
 a pinch of salt and pepper

Directions Preheat the oven to 400F.

Start by roasting your garlic.

- Cut off the top end off of the garlic head, place in a small baking dish, and drizzle with olive oil.
- Bake for 50-60 minutes.

Next start to caramelize the onions, they take about 20-30 minutes.

- Roughly chop the onion into small slices and add the olive oil and butter to a pan over medium heat on the stove. Once the butter has melted and the oil is hot add the onions.
- Cook the onion at medium heat for about 5 minutes, then turn the heat down to a medium to low heat.
- Add the balsamic vinegar, salt, pepper, cook down till deeply browned and reduced more than half in size.
- Set aside.

Once the garlic is done, take out of the oven and peel the roasted garlic pieces out of the shell.

Hummus.

- Add all of the hummus ingredients to a blender, including the roasted garlic and blend, adding water or more olive oil as needed to smooth the hummus out.

Serve.

- This recipe doubles well for larger gatherings.
- Pour the hummus into a serving dish and top with the caramelized onion, a drizzle of olive oil, a sprinkling of sesame seeds and some extra fresh thyme.
- Serve with a toasted baguette, crackers, tortilla chips or veggies.

Bon appétit, *Chef Gilles.*