



Hummus made with Rustlin' Rob's Rosemary Olive Oil

INGREDIENTS:

- 2 cans garbanzo beans (drained)
- 3 clove garlic
- 2 lemons juiced
- 1 tsp sweet paprika
- 1 tsp salt
- ½ cup extra virgin olive oil
- ¼ cup [Rustlin' Rob's Rosemary Olive Oil](#)

DIRECTIONS:

1. Place garbanzos, garlic, lemon juice paprika and salt in a processor and blend.
2. As processor is running slowly pour in EV olive oil and blend till smooth and creamy
3. Put in to serving bowl and pour Rustlin Rob's Rosemary olive oil over top.
4. Sprinkle with a little paprika. Serve with veggies an crackers