

## ROASTED RED BEET HUMMUS

Serves 8

The beginning of a new year signals a healthy turn for this week's Timken-inspired recipe, **Roasted Red Beet Hummus**. Based on John Singleton Copley's captivating portrait, *Mrs. Thomas Gage*, the subject's fashionable costume served as muse for both the dish and selection of ingredients.

Mrs. Gage's exotic turban took us on a culinary journey for hummus, a staple of Middle Eastern cuisine. The addition of roasted beet created a delicious flavor and startling hue mimicking the sitter's rose silk caftan. And with each taste, the realization that in the realms of art and cuisine, a few choice elements can elevate something simple into something quite regal.

### INGREDIENTS

- 1 medium red beet
- 1 14 oz can chickpeas, drained
- 3 Tablespoons tahini
- Juice of 1 lemon
- Zest of 1/2 lemon
- 1 1/2 Tablespoons balsamic vinegar
- 1/2 teaspoon minced garlic
- 1/4 teaspoon salt
- 1/4 cup plus one teaspoon olive oil

### DIRECTIONS

Heat oven to 400 degrees. Prepare beet by removing top and bottom and washing thoroughly. Place prepared beet onto an individual piece of aluminum foil and drizzle with one teaspoon olive oil. Wrap foil around beet and place in oven. Cook beet for 1 hour until tender. Cool beet and then peel.

Combine the cooked and peeled beet, chickpeas, tahini, lemon juice and zest, balsamic vinegar, garlic, and salt in a food processor. With the motor running, slowly drizzle in the olive oil and blend until smooth.

Taste and add more olive oil, lemon juice, garlic, or salt as needed.

Spoon hummus into a serving bowl and sprinkle with sesame seeds. Serve hummus with vegetables and crackers.

Note: Hummus can be made ahead of time. If not serving hummus immediately, spoon hummus into a sealed container and place in the refrigerator.

Before serving, dilute hummus with 1 tablespoon of cold water at a time until hummus reaches the desired consistency.