

## **Basic Raw Hummus**

2 C cashew pieces or soaked, raw almonds or walnuts

½ c raw tahini

1/3 c extra virgin olive oil

3-4 lg cloves garlic, or to taste

2 large lemons, juiced

1 tsp basil

1/4 to ½ sea salt

1/2 tsp marjoram

Soak the nuts several hours or overnight, and then drain. Put into a food processor fitted with the “S” blade, along with all the other ingredients. Try to achieve a smooth consistency. Add a little water if necessary.

Variations: Try adding one or more of the following: jalapeño peppers, dried tomato, cucumber, red pepper, Mexican seasoning, cumin, chili powder.