From Lisa McTeague

Roasted Garlic Hummus

1 small bulb of roasted garlic
1 (15 ounce) can of chickpeas, drained and save back 2 tablespoons of liquid
3 tablespoons of fresh lemon juice
2 to 3 tablespoons tehina (sesame seed paste)
1/2 teaspoon salt
extra virgin olive oil to drizzle on top
pita bread wedges, crackers

Squeeze roasted garlic cloves into a food processor.  Add chickpeas, reserved liquid, lemon juice, tehina, and salt.  Process until coarsely pureed.  Move dip to a serving dish.  Before serving, drizzle 1 to 2 tablespoons of olive oil over the top.

MAKE AHEAD

Prepare up to 1 day ahead of time.  Cover and refrigerate until serving.

HERE'S ALL YOU DO TO ROAST GARLIC

Heat oven 425ºF degrees.  Use a piece of heavy duty foil, 7-8 inches square. Cut off the top of a whole garlic bulb, enough to see the cloves. Put the bulb in the foil, drizzle the bulb with olive oil, and cover up tightly.

Place bulbs upright on middle rack in oven and bake for 30-45 minutes, until tender.  Open up foil cover and allow to cool enough so you can handle the bulb.  Eat right away or use in a recipes.

For leftovers or storing ahead, squeeze out the pulp into a small container, cover with olive oil, and store, tightly covered, in the refrigerator for up to 2 weeks. Like it would actually last that long before we ate it!