

Jerry's "Famous" Hummus

Original and unusual gourmet hummus

• **Artichoke Hummus**

Rich, creamy and silky smooth with just the right blend of spices. Great with wine. I call this hummus "The Classic" because this is the first hummus I made, when I began to make hummus.

• **It's "Greek" to me Hummus**

A blending of authentic Mediterranean spices and flavors. Reminds me of the beautiful Greek isles. This hummus has a "bright" flavor because of the herbs used, along with the extra lemon juice.

• **GRINGO BANDITO HUMMUS**

Spicy-Hot with a unique combination of peppers and spices from this incredible hot sauce. The heat doesn't hit you all at once - the best comes last. The finish is a spicy "lemon-pepper" taste on your palate.

• **SWEET & HOT BLACK BEAN HUMMUS**

A mélange of flavors from Thailand and the Southwestern USA. A unique sweetness followed by a spicy finish. This is pretty hot for me, but it tastes so good, I can't stop eating.

• **"Turkish" style Hummus**

After searching and much tasting, I came upon the right blend for the "Turkish" style hummus. Rich and earthy, with strong notes of Cumin, Paprika & Sumac. VERY TRADITIONAL AND AUTHENTIC.

• **Red Pepper & Eggplant Hummus**

Not a spicy hummus. Actually it's a little sweet with a silky smooth, extraordinary flavor profile. The pepper and the eggplant are roasted, imparting extra flavor. An original!

• **Italian Olive Hummus**

Chunky Italian Olives makes this hummus a classic antipasto. Great with whole wheat crackers. If you love olives and hummus, you'll love this hummus. Also pairs well with a nice dry white wine.

• *Mediterranean style Hummus*

A virtual travelogue around the Mediterranean Sea: Spices from Spain, Greece, Italy & Turkey. Somehow everybody gets along and plays with each other in this unique hummus.

Thanks, Jerry