

Texas Hummus (Hummus bi Golly)

1 15-oz. can black-eyed peas, drained
2 Tbsp. grapeseed oil mayonnaise
(regular mayonnaise should work,
but tofu mayo won't)
1 tsp. cider vinegar
1–2 tsp. Crystal hot sauce
¼ tsp. cumin
⅛ tsp. garlic powder

Salt and pepper, to taste

Combine all ingredients in a blender or food processor and puree until smooth. Serve with corn chips.

4 servings

Per serving: 135 calories; 6g protein; 5g fat; 17g carbohydrate; 0mg cholesterol

Source: original recipe, Spring 2007
<http://electronworks.com/recipes>