

Roasted Beet & Ranch Hummus

Brighten up your winter appetizers with the rich velvety sweetness of roasted beets, chickpeas and fresh made ranch dressing blended into gorgeous hummus and served with winter vegetables and pita chips for endless noshing.

Yield: 24 ½-cup servings of hummus



INGREDIENTS

1 bag	Foothill Farms® Ranch Salad Dressing Mix (regular-V400 or No MSG-V402)	1/2 gal	Buttermilk
1/2 gal	Mayonnaise	24 medium	Red beets, peeled, roasted and chilled
5 c	Canned chickpeas, drained	1/2 c	Tahini paste
1/4 c	Fresh lemon juice	1/2 tsp	Cayenne pepper

INSTRUCTIONS

1. In large mixing bowl add Ranch Dressing Mix (3.2 oz) to buttermilk. Mix well with wire whisk or electric mixer at low speed. Add mayonnaise and continue mixing at low speed about 2 minutes until smooth.
2. Working in batches, place beets, chickpeas, tahini paste, lemon juice, cayenne and 2 c ranch dressing in a food processor. Blend until evenly combined and completely smooth. Reserve cold at 35-38°F.
3. Portion ½ c of the chilled Roasted Beet & Ranch Hummus into a serving bowl and garnish with a winter vegetable crudité and pita chips. Repeat for remaining orders.