Hummus

Base Ingredients

1 15.5 oz can of Garbanzo Beans
1 fresh garlic bulb
1 fresh lemon
Tahini (Sesame Paste)
Diamond Kosher Salt (or standard table salt)
Ground Cumin
Olive Oil
Water

Additional Ingredients for Variations:

Roasted Garlic
Za’atar
Roasted and Salted Pistachios

Herby Charred Onion with Olive Tapenade

1 Red Onion
Fresh Dill Weed
Fresh Thyme
Kalamata Olives
1 more lemon
Flat Anchovy Fillets
Capers

Spiced Chocolate with Chili Crisp

100% Unsweetened Cocoa Powder
Agave Syrup
Ground Cinnamon
1 fresh Navel Orange
1 Red Chili Pepper
Chili Crisp
# Roasted Garlic Hummus

## Ingredients

**Hummus:**
- 1 15.5 oz can of Garbanzo Beans
- 4 cloves roasted garlic
- Juice of 1 fresh lemon
- 1/4 cup Tahini
- 1/2 teaspoon Diamond Kosher Salt
- 1/2 teaspoon Ground Cumin
- 2 tablespoons Olive Oil
- 2 tablespoons Water

**Toppings:**
- Za’atar
- Crushed Roasted & Salted Pistachios

## Instructions

**Roast 4 garlic cloves:**
- Peel garlic
- Place on baking sheet lined with parchment paper
- Roast at 350°F for about 25 minutes
- Allow garlic cloves to cool completely

In either a food processor (size of at least 3 cups) or a blender, combine garbanzo beans, roasted garlic cloves, lemon juice, tahini, salt, cumin, olive oil, and water.

Pulse or blend until you achieve a texture that is smooth or creamy in both sight and touch.
- This might take a bit long in the blender!
- If it is too thick, add water, one additional tablespoon at a time.

Plate in a bowl. Once plated, top with a generous sprinkle of Za’atar and crushed pistachios.
Herby Charred Onion Hummus
with Olive Tapenade

Ingredients

Hummus:
- 1 15.5 oz can of Garbanzo Beans
- 4 cloves roasted garlic
- 1/4 mid-sized fresh red onion
- Juice of 1 fresh lemon
- 1/4 cup Tahini
- 1/2 teaspoon Diamond Kosher Salt
- 1/2 teaspoon Ground Cumin
- 1/4 cup fresh dill weed
- Leaves of 2 striped thyme stems
- 2 tablespoons Olive Oil
- 2 tablespoons Water

Olive Tapenade:
- 1/2 cup kalamata olives, pitted
- 1 garlic clove
- Juice of 1/2 fresh lemon
- 1 anchovy fillet
- 1 tablespoon capers
- 2 sprigs dill
- 1 tablespoon olive oil

Instructions

Roast 4 garlic cloves:
- Peel garlic
- Place on baking sheet lined with parchment paper
- Roast at 350°F for about 25 minutes
- Allow garlic cloves to cool completely

Char 1/4 red onion
- Cut the red onion into quarters and separate the layers of the quarter
- Place separate layers on a baking sheet lined with parchment paper
- Roast at 400°F for about 20 minutes
- Allow onion to cool completely

In either a food processor (size of at least 3 cups) or a blender, combine:
- Garbanzo beans, roasted garlic cloves, charred onion, lemon juice, tahini, salt, cumin, dill, thyme, olive oil, and water.

Pulse or blend until you achieve a texture that is smooth or creamy in both sight and touch:
- This might take a bit long in the blender!
- If it is too thick, add water, one additional tablespoon at a time.

Plate in a serving bowl.

To make the tapenade, clean out your food processor or blender and then combine:
- Kalamata olives, garlic clove, lemon juice, anchovy fillet, capers, dill, and olive oil.

Pulse or blend briefly until all ingredients are coarsely mixed.

Top the hummus with the tapenade.
### Ingredients

<table>
<thead>
<tr>
<th>Hummus:</th>
<th>Toppings:</th>
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</thead>
<tbody>
<tr>
<td>1 15.5 oz can of Garbanzo Beans</td>
<td>Chili Crisp</td>
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<tr>
<td>1 roasted red chili pepper</td>
<td>Grated and/or chopped dark chocolate</td>
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<tr>
<td>Juice of 1/2 fresh navel orange</td>
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<tr>
<td>1/4 cup Tahini</td>
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<tr>
<td>3 tablespoons unsweetened cocoa powder</td>
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<tr>
<td>3 tablespoons agave syrup</td>
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<tr>
<td>1 teaspoon of Diamond Kosher Salt</td>
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<tr>
<td>1/2 teaspoon Ground Cumin</td>
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<tr>
<td>1 teaspoon Ground Cinnamon</td>
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<tr>
<td>2 tablespoons of Olive Oil</td>
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<tr>
<td>2 tablespoons of Water</td>
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### Instructions

**Roast 1 red chili pepper:**
- Slice off top and cut in half long way; remove seeds with a small spoon
- Place on baking sheet lined with parchment paper
- Roast at 350°F for about 25 minutes
- Allow red chili pepper to cool completely

In either a food processor (size of at least 3 cups) or a blender, combine garbanzo beans, roasted red chili pepper, orange juice, tahini, unsweetened cocoa powder, agave syrup, salt, cumin, cinnamon, olive oil, and water.

Pulse or blend until you achieve a texture that is smooth or creamy in both sight and touch.
- This might take a bit long in the blender!
- If it is too thick, add water, one additional tablespoon at a time.

Plate in a serving bowl. Once plated, give a subtle drizzle of chili crisp over the hummus. Sweeten it up even more with grated or chopped dark chocolate!
Beer Cocktails

Base Ingredients

- 12 oz cans of Pabst Blue Ribbon or Rainier
- Añejo Tequila (Recommended Brand: Espolòn Tequila)
- Granulated Sugar
- Limes...Lots and Lots of Limes!

Additional Ingredients for Variations:

Blackberry Sage
- 12 oz. fresh blackberries
- Fresh Sage
- Diamond Kosher Salt
- Cracked Black Pepper
- Water

Mango Chamoy
- 1 ripe Mango
- Mango Juice/Nectar
- Chamoy
- Tajín
- Water

Paloma
- 1 fresh Ruby Red Grapefruit
- Aperol
# The "Purple & Gold" Blackberry Sage Beer Cocktail

## Ingredients

<table>
<thead>
<tr>
<th>For Cocktail:</th>
<th>For Syrup:</th>
<th>For Garnish:</th>
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</thead>
<tbody>
<tr>
<td>1 12 oz cans Pabst Blue Ribbon or Rainier</td>
<td>1.5 oz Añejo Tequila</td>
<td>Sugar Rim, Lime Wedge, Blackberry</td>
</tr>
<tr>
<td>1.5 oz Añejo Tequila</td>
<td>Juice of 1/2 fresh lime</td>
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<tr>
<td>1.5 oz blackberry sage syrup</td>
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<td></td>
<td>1 cup water</td>
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<tr>
<td></td>
<td>1 cup granulated sugar</td>
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<tr>
<td></td>
<td>12 oz fresh blackberries</td>
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<td></td>
<td>8-10 fresh sage leaves</td>
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<td></td>
<td>Pinch of kosher salt</td>
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<td></td>
<td>1/4 teaspoon crushed black pepper</td>
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</tbody>
</table>

## Instructions

**Make the base simple syrup:**
- In a small saucepan, muddle the blackberries
- Add water, sugar, sage leaves, salt, and crushed black pepper
- Bring to a slow boil over medium heat; drop to a simmer and allow the syrup to reduce for about 10 minutes on heat. Stir often!
- Remove from heat and allow to cool.
- Once cooled, strain the syrup through a fine mesh strainer. Keep in an airtight container such as a Mason Jar and **refrigerate**!

**Using a tall glass, add a sugar rim. You can use either water or lime juice!**

**Combine 1.5 oz of blackberry sage syrup, 1.5 oz tequila, and juice of 1/2 lime to the glass. Stir with a bar spoon.**

**Top off with PBR or Rainier. Stir gently to preserve carbonation.**

**Garnish with lime wedge and blackberry!**
Cerveza Chamoyada

Ingredients

For Cocktail:
- 1 12 oz cans Pabst Blue Ribbon or Rainier
- 1.5 oz Añejo Tequila
- 3 oz mango chamoy reduction

For Syrup:
- 1 fresh mango, peeled, de-pitted, and pureed
- 1 cup mango juice/nectar
- 2 tablespoons Chamoy
- 1 tablespoon Tajín seasoning
- 1 tablespoon granulated sugar
- 1/4 cup water

For Garnish:
- Tajín Rim, Chile Mango Slice

Instructions

Make the base simple syrup:
- Peel a mango and remove flesh from pit
- In a food processor or blender, puree mango flesh until it is smooth. Place this puree in a small saucepan
- Add mango juice/nectar, Chamoy, Tajín, sugar, and water.
- Bring to a slow boil over medium heat; stir constantly! Allow to slow boil for only about 1 minute.
- Remove from heat and allow to cool.
- Once cooled, keep in an airtight container such as a Mason Jar and refrigerate!

Using a tall glass, add a Tajín rim. You can use either water or lime juice!

Combine 3.0 oz of Mango Chamoy syrup and 1.5 oz tequila to the glass. Stir with a bar spoon.

Top off with PBR or Rainier. Stir gently to preserve carbonation.

Garnish with lime wedge!
Cerveza Paloma

Ingredients

1 12 oz cans Pabst Blue Ribbon or Rainier
1.5 oz Añejo Tequila
1.5 oz fresh grapefruit juice
Juice of 1/2 fresh lime
2 sugar cubes (Or 2 teaspoons granulated sugar)
1 oz Aperol

For Garnish:
Lime Wedge, Grapefruit Slice

Instructions

Juice 1.5 oz of fresh grapefruit juice.

Combine 1.5 oz tequila, 1.5 oz of fresh grapefruit juice, 2 sugar cubes (or 2 tsps sugar) and juice of 1/2 lime to the glass. Stir with a bar spoon until sugar is mostly dissolved.

Top off with PBR or Rainier, leaving room for another 1 oz of liquid. Stir gently to preserve carbonation.

Hover the flat of your bar spoon over the top of the liquid in the glass. Slowly stream in the 1 oz Aperol into the drink, adjusting the spoon as you go so it don’t sink below the surface. This will create a subtle ombre effect better the Paloma mix and the bold red Aperol!

Garnish with lime wedge and grapefruit slice.
A Note on Sourcing Ingredients

Nearly all ingredients can be found in your local supermarkets or Co-Op. I wanted to make sure these recipes would be easy to source, or even contain a lot of things you probably have in your pantry!

Some recipe variants include ingredients from specific cultural origins. I would like to highlight these ingredients and give recommendations of where you can track them down:

**Chamoy**
(Featured in the Cerveza Chamoyada)
Chamoy is a sauce originating from Mexico, often used as a savory, spicy additive to fruits. Can often be found at most Mexican Market. Recommendations: Castillos Supermarket, Luna’s Market, El Mercado Latino, La Mojonera Market

**Chili Crisp**
(Featured in the Spiced Chocolate Hummus)
Chili Crisp is a condiment made of dried (Sichuan) peppers and chili oil, originating from China. Lao Gan Ma brand is the most common! Recommendations: H Mart, Uwajimaya