



Sun Dried Tomato and Chickpea Spread

- 1 15-ounce can chickpeas, rinsed and drained
- 1 cup sun dried tomatoes packed in oil, drained, oil reserved
- 3 garlic cloves
- 1/4 cup Parmesan cheese
- 2 tablespoons fresh lemon juice
- 1/2 teaspoon dried basil leaves
- 1/8 teaspoon cayenne pepper
- 2 tablespoons mayonnaise
- Salt and black pepper to taste

Place chickpeas and next 6 ingredients in a food processor with the knife blade attachment. Add reserved sun dried tomato oil, up to one-fourth of a cup. Save the rest for another use (like pasta salad). Process until smooth, stopping to scrape down sides if necessary. Transfer spread to a serving bowl; add mayonnaise and salt and black pepper to taste. Garnish with a bit of parsley flakes and Parmesan cheese. Serve with crostini or assorted crackers. *Makes 1 cup.*