

GARBANZO BEANS  
(Hoomos Tahini)

- 1 can Garbanzo Beans (reg. size)
- 3 tblsps. Tahini Sauce  
(sesame seed paste)
- lemon juice to taste
- 1 clove garlic, pressed

Drain the liquid from the Garbanzo Beans and put through a fine meat grinder, or pulverize same in a blender.

Now add the Tahini Sauce, garlic and the lemon juice.

Salt to taste and mix all together well.

\*\*\*\*\*

There's a room called Don't You Worry,  
In our house on Avenue Smile.  
Where you're cooking and you're happy  
Singing gaily all the while.

Where the automatic oven -  
Browns and cooks the apple pie,  
Top-stove cooks the soups and sauces,  
And you dine with spirits high.