



## Chef Mark Gordon of Terzo dips in

**Thursday, 11/9 • Noon • The Cellar**

Not all chefs grow up with a chef knife in hand. Mark Gordon, for example, got a degree in zoology, then worked for some time as a photographer before he decided to pursue a career in the culinary arts. For those of us who love to eat, it's a good thing he did. Macy's and *The San Francisco Chronicle* are delighted to welcome Chef Gordon to The Cellar for a sample of two of his signature Mediterranean-style dips.

### **Hummus and Zhoug (green chile paste)**

#### **Ingredients**

##### **Hummus:**

2 cups cooked garbanzo beans  
1 clove garlic, minced  
2 tbsp. fresh squeezed lemon juice  
1 tbsp. tahini  
¼ cup extra virgin olive oil  
salt, to taste

##### **Zhoug:**

¼ lb. long green chiles, seeds and ribs removed  
¼ tsp. cardamom seeds, finely ground  
½ tsp. coriander seeds, toasted and finely ground  
½ tsp. cumin seeds, toasted and finely ground  
¼ cup cilantro leaves, coarsely chopped  
1½ medium garlic cloves, finely chopped  
3 tbsp. olive oil  
½ lemon, juiced  
salt, to taste

#### **How to prepare**

**The hummus:** Place the garbanzo beans and the garlic in a food processor. Process until the garbanzos stick to the side of the bowl, about 20 seconds. Add the lemon juice and tahini. Scrape down the sides with a spatula and process again for 10 seconds. Scrape down the sides. With the machine running, slowly add olive oil and continue to process until smooth. Add salt to taste. Makes approximately 2 cups.

**The zhoug:** Finely chop the chiles and place in a food processor along with the cardamom, coriander, cumin, cilantro, garlic and a pinch of salt. Process to a paste, adding a bit of olive oil to help achieve the paste consistency. Pour the paste into a bowl and fold in the lemon juice and the remaining olive oil. Adjust the seasoning with salt. Makes 1 cup.

**To serve:** Serve both dips with pita bread.