

Chickpea, Garlic and Mint Crostini Topping

(Makes enough for 24 crostini)

1 small garlic clove
3/4 tsp salt
1/4 tsp fresh ground pepper
1 tbs fresh lemon juice
2 tbs water
1/4 cup olive oil
1 can chickpeas
2 tbs finely chopped red onion
3 tbs finally chopped mint

Using a mortar and pestle, mash garlic into a paste with salt and pepper. Transfer to a small bowl and whisk with lemon juice, water, and oil until well blended.

Combine chickpeas and garlic mixture in a a medium bowl and coarsely mash until mixture just holds together. Stir in onions and mint. Add more water, one tablespoon at a time, if mixture seems dry. (I did not need to do this)

Let stand covered at room temp for 1 hour to develop flavors. (This is important. It tasted so much better after sitting for a few hours!)

Spoon about 1 tablespoon of mixture per crostini and serve immediately after assembling.

Source: Save me the Plums by Ruth Reichl