

Sweet Potato Hummus: A Persian Incarnation  
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Preheat oven to 350

On a baking sheet:

3 pounds sweet potatoes or any kind of sweet winter squash, like butternut

Bake for 1 hour or so, until a fork pierces the skin easily

Let the sweet potatoes cool slightly and then scoop out the flesh into a food processor or high speed blender.

Add in:

$\frac{3}{4}$  cup Tahini

2 cloves Garlic

Juice of 2 Lemons

2  $\frac{1}{2}$  teaspoons Salt

$\frac{1}{2}$  teaspoon Cumin ground

Process until smooth. Taste and add more of any of the seasonings to your liking.

You could stop here and enjoy this version of the sweet potato hummus with a little olive oil on top, or swirl in some pesto.

#### PERSIAN VERSION

Or to add the Persian influence, process the following with the ingredients above:

$\frac{1}{2}$  Roasted red pepper

1 teaspoon cinnamon

And then garnish with any combination of the following:

Pomegranate seeds

Drizzle of pomegranate molasses

Fresh mint, chopped or whole