

Jerry's "Famous" Hummus

All come in 8oz. containers

T h e M e n u

Artichoke the "Classic": Creamy in texture with just a little bit of zing. A favorite. My first hummus.
Black Bean: Blends very well with hummus & adds a nice flavor. With just a bit of spice, but not hot. HOT³
Cajun Garlic: A blend of southern spices. Has that "Nawlins" feel too it - spicy, but comfortable. HOT³
Chipotle: Spicy, smoky, with just a bit of sweetness. Great with veggies. HOT⁶
Croatian Ajvar: An eggplant & pepper spread from the Balkans. A good amount of garlic. Very flavorful.
Curry 'N Carrot: Roasted carrots and Indian curry hummus. The roasted carrots add a nice sweetness.
Eggplant: This has a nice creamy texture and is great on whole wheat crackers.
Gringo Bandito: A unique blend of peppers and spices from a rock star. Soon to be a favorite. HOT⁶
It's Greek to me: Classic taste, smooth texture. Reminds me of the Greek Isles.
Jalapeno & Black Bean: A Southwest cuisine influenced hummus. A bit spicy, but very tasty. HOT⁶
Japanese Curry: Very unusual, and very tasty. Expands the horizon on what hummus can be. Not hot.
Marinated Artichoke: Creamy and smooth like the regular Artichoke, but has a nice "zip" to it.
Muffaletta: A chunky Olive hummus with a blending of Mediterranean herbs and spices.
Mule Kickin': Here I mix it up with a great blend of peppers, tomatoes, pinto beans and spices. HOT⁶
Roasted Carrot: By roasting the carrots, the sugars in the carrots caramelize adding a nice sweetness.
Roasted Garlic: A real winner! Has a great taste of roasted garlic without the sharp "bite"
Salsa Rojas: A Mexican influenced hummus; this hummus gets a snappy bite from hot salsa. HOT⁵
Salsa Verde: Not as spicy as the Salsa Rojas. The tomatillos add a nice sweetness. HOT³
"Sofrito": a unique mixture of peppers, vegetables and spices. Used in Spanish & Puerto Rican cooking.
Sriracha & Black Bean: A Thai Chili Sauce with black beans... yum! A new favorite! HOT⁷
Thai Red Curry: A blending of Thai chilies, curry, Asian flavors and a special mix of spices. HOT⁴
"Tex-Mex" Hummus: A merging of middle eastern and "Tex-Mex" flavors rocks! HOT⁵
Traditional Hummus: I have been trying to duplicate some authentic recipes - this is really good.
Turkish Style: An authentic middle-eastern blend of spices with a bit more garlic. I like it!
Volcanic Hot Garlic: On a dare, I made some mind-numbingly hot stuff - but some like it hot. Super Hot.¹⁰

"HOT" - I have numbered the heat on a scale of 1 to 10 - the higher - the hotter.