Big Batch Hummus

INGREDIENTS:

* 15 15-ounce cans chickpeas, drained
* 3 cups tahini
* 1 cup lemon juice
* 15 medium cloves garlic
* 8 teaspoons salt

1 cup water (more if needed for consistency)

DIRECTIONS:

Mix all the ingredients together thoroughly in a large bowl and then in about 3 batches blend up very smooth in the food processor fitted with the “S” blade (on the top shelf above the sinks). Then mix the batches of smooth mixture all together again. Taste and add more salt if desired. Cover final batch and store in fridge