

1.	Boil Water
2.	Open Chickpeas can.
3.	Drain and rinse the chickpeas and place them in a bowl.
4.	Pour the boiling water into the chickpeas bowl.
5.	Add a spoon of salt to the bowl with the chickpeas and hot water, stir, let it sit for 3 min.

6.	Drain hot water from chickpeas bowl, start mashing the chickpeas until you reach the perfect consistency.
7.	Combine with tahini once it's ready. Mix until you reach your favorite hummus consistency.
a.	Pour 1 cup of Tahini into a bowl.
b.	Add 1 cup of cold water into the Tahini bowl.
c.	Squeeze juice of 1 lemon, Add juice from 1 lemon into Tahini bowl.
d.	Mince 2 garlic cloves and add to tahini bowl.

e.	Add Salt, cumin and olive oil to tahini bowl.
f.	Add a pinch of salt to the tahini bowl and tell the one who stir it: “one last stir, please, we are almost done” .
g.	Stir Bowl of tahini Constantly until salt is added and you are told otherwise.
x.	Play Darbuka
y.	Dance by the Darbuka player
z.	Make Happy Music

Handout 2 - Hummus Recipe (30 copies)

2 (15-ounce) cans chickpeas

1/2 cup (120 ml) fresh lemon juice (1-2 large lemons)

1/2 cup (120 ml) well-stirred tahini

2 small garlic clove

4 tablespoons (30 ml) extra-virgin olive oil, plus more for serving

1/2 teaspoon ground cumin

Salt to taste

4 to 6 tablespoons water

Dash ground paprika, for serving

- In the bowl of a food processor, combine the tahini and lemon juice and process for 1 minute, scrape the sides and bottom of the bowl then process for 30 seconds more. This extra time helps “whip” or “cream” the tahini, making the hummus smooth and creamy.



- Add the olive oil, minced garlic, cumin, and a 1/2 teaspoon of salt to the whipped tahini and lemon juice. Process for 30 seconds, scrape the sides and bottom of the bowl then process another 30 seconds or until well blended.

- Open, drain, and rinse the chickpeas. Add half of the chickpeas to the food processor and process for 1 minute. Scrape sides and bottom of the bowl, then add remaining chickpeas and process until thick and quite smooth; 1 to 2 minutes.



- Most likely the hummus will be too thick or still have tiny bits of chickpea. To fix this, with the food processor turned on, slowly add 2 to 3 tablespoons of water until you reach the perfect consistency.



- Taste for salt and adjust as needed. Serve hummus with a drizzle of olive oil and dash of paprika. Store homemade hummus in an airtight container and refrigerate up to one week.

Hummus Dilemma Prix Fixe Menu

Appetizer - The Conflict

During the 2015-2016 terror attacks in Israel, many israelis stopped dining in one of the most popular Hummus spots in Jaffa “Abu Hassan”.

The incitement against “Abu Hassan” has started on Facebook, and leaked to the media, due to a remark by the restaurant saying: “The Jews stand in line to eat here, like sheeps”.

“Abu Hassan” usually host hundreds of people on a daily basis.

The spokesperson of the restaurant apologized on national TV saying: “We are all one big family, we need to go back on track as soon as possible.”

- 1. Where would you eat your Hummus?**
- 2. What would you choose to do if you were in Israel during that time?**
- 3. Would you still go to Jaffa for a Hummus?**
- 4. Chick-fil-A same-sex marriage controversy**
- 5. What do you think this story is really about?**

Main Course - Hatikva

Israel's national anthem, written by Naftali Herz Imber in 1886 and was eighth in the Jewish Congress in 1907 fixed anthem of the Zionist movement.

Since the establishment of the State of Israel hope sung in all the official ceremony The State of Israel and in 2004 the second amendment to the Knesset Law established the national anthem of Israel.

Today there are those calling for a change of the national anthem of the State of Israel on the grounds anthem does not reflect all the citizens of Israel and hurts them. On the other hand anthem historical and cultural background has deep ties to the Jewish people.

- 1. Israel's national anthem should be for all of it's citizens or only for the Jews, as it is the only Jewish state in the world?**
- 2. If you were a member in the Knesset and had the power to suggest laws, would you suggest a law regarding the anthem?**

Desert - LGBT Rights

While the debate on gay rights heats up in the Knesset, 70 percent of Israelis say they support “equal rights” for homosexual couples. This may not include the right to marry, though.

Support for equality was relatively high across the spectrum, with 89% of secular respondents, 72% of traditional respondents and 46% of those who identified themselves as religious or Arab coming out in favor, according to the survey by the daily Haaretz. The lowest levels of support were registered in the ultra-Orthodox community, with just 8% saying they were in favor of expanded recognition for gay rights.

According to the survey, 64% of Israelis support allowing same-sex couples to use a surrogate. Support was even higher on the issue of adoption, as 66% of the overall population were in favor of allowing same-sex couples to adopt.

Currently, all Israeli marriages are legally valid only if they are conducted in formal state religious institutions, whether through the Jewish rabbinate, Muslim sharia institutions, Catholic canon courts or a handful of other recognized, state-funded religious denominations. The law prevents hundreds of thousands of people who are not recognized as Jewish under rabbinical law from marrying under law, as well as homosexual couples and others who do not wish to have a rabbinic marriage. As of today, their only recourse is to marry in a foreign country.

About 59% of Israelis support a legislative solution for gay marriage, the poll found, a strong majority among the secular and traditional respondents. But unlike other gay rights issues, it does not enjoy even moderate support among the religious, Arab and ultra-Orthodox Jewish respondents, according to the poll.

(Spencer Ho, The times of Israel, December 15th 2013)

Discuss the conflict and possible solutions on the topic of Gay rights in a Jewish State.