Sweet Potato Hummus

1 15 oz can chickpeas, reserving liquid

1 1/2 teaspoons baking soda

1 clove garlic

1/4 cup tahini

Juice from 1/2 lemon

1 small sweet potato

1/2 teaspoon salt

1/2 teaspoon cinnamon

water to adjust consistency

Poke holes in sweet potato with a fork.

Place on a foil lined baking sheet.

Roast for 1 hour at 400.

Drain and rinse chick peas.

Toss with 1 1/2 t. baking soda and microwave 90 seconds.

Pour chick peas into a bowl of cold water.

Rub with hands to remove skins.

Remove skin from roasted sweet potato and measure out 1 cup.

Add 1/4c. reserved liquid and remaining ingredients to food processor.

Puree until smooth, adding water as necessary.

Serve with vegetables, pita or crackers.  Carrots, cucumbers and radishes are my favorites.