



## Event theme idea

### *The Big Social Travel Tour*

Sampling dishes from other cultures is one of the great joys of travel. Ask your friends and family to share their favourite foods worth leaving home for at a journey-themed potluck that circles the globe.

#### **Take your guests on a trip**

When you invite your guests to your travel-themed potluck, ask them to bring a dish that they discovered while travelling and that has become part of their regular recipe rotation.

#### **Slide effects**

Ask each guest to email you a handful of pics from the trip that motivated their choice of dish and use them to create a slideshow to project during the potluck.

#### **Map it out**

Set up a giant fold-out map of the world on a tabletop or on a wall, along with two markers of different colours. Invite your guests to circle where their dish came from with one marker and their next dream destination with the other. These visual cues give guests who know each other an opportunity to reminisce and dream, and the strangers in the group a handy conversation-starter.



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### *The Big Social Travel Tour (cont'd)*

#### Travel playlist

A peripatetic playlist for your party

*"Heaven Is a Place on Earth" by Belinda Carlisle*

*"On the Road Again" by Willie Nelson*

*"Life Is a Highway" by Tom Cochrane*

*"I Feel the Earth Move" by Carole King and James Taylor*

*"Hit the Road Jack" by Ray Charles*

*"Leaving on a Jet Plane" by Peter, Paul and Mary*

*"I Drove All Night" by Céline Dion*

*"Travellin' Band" by Creedence Clearwater Revival*

#### Sweet (or savoury) souvenirs

Once everyone has headed home, set up a group email so guests can share their recipes. Even if they won't make it to certain destinations, getting a taste does give them a sense of the place.

#### A picture-perfect thank-you

People love postcards. Leverage this by picking up a pack at your local sightseeing hub and using them as thank-you cards.



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### *The Big Social Travel Tour (cont'd)*

#### **Bonnie Stern's extra-smooth hummus with tahini and smoked paprika**

After leading nine culinary tours to Israel, I've learned that every cook who makes hummus has their own special secrets. Here are mine. This recipe is adapted from my cookbook *Friday Night Dinners* (Random House Canada).

You can make hummus ahead but serve it at room temperature. Serve with pita, pita chips, tortilla chips or vegetable sticks. Serves 6 to 8.

#### Ingredients

2 cups canned (cooked) chickpeas, drained and rinsed\*  
1/2 cup raw tahini  
1 small clove garlic, grated or minced  
1/4 cup lemon juice or more to taste  
1 tsp kosher salt or more to taste  
1/4 cup ice water or more, as necessary  
1/4 tsp ground cumin  
Smoked paprika and chopped fresh cilantro or parsley  
Extra virgin olive oil for drizzling  
Raw tahini for drizzling

*\*The liquid in the can of chickpeas is called aquafaba and is often used as to make vegan meringues. It works like magic and does not taste like chickpea liquid at all!*

#### Method

1. Reserve about 2 tbsp chickpeas for topping. Place remaining chickpeas in a food processor and pulse on/off until finely chopped. Add tahini, garlic, lemon juice, salt, 1/4 cup water and cumin. Purée a minute or two, scraping down sides, and then purée for 4 or 5 minutes or longer until very smooth and creamy. Add more lemon juice and/or salt to taste. Add more ice water if hummus is too thick. (I like hummus very light, very smooth and very creamy, a little salty and not too thick.)

2. Spread hummus in a shallow dish, sprinkle with reserved chickpeas, dust with smoked paprika, top with cilantro or parsley and drizzle with more tahini and olive oil.

Serve at room temperature.