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**Carr's Sesame Cracker with White Bean Hummus topped with Shrimp and Oregano Oil**

*Ingredients*

1 cup of white beans  
1/2 tablespoon of extra virgin olive oil  
1 tablespoon of white vinegar  
1 tablespoon of lemon juice  
1 tablespoon of Tahini sauce  
1 tablespoon of roasted garlic  
2 tablespoons of fresh oregano  
zest of one lemon  
salt to taste  
30 cooked shrimp  
30 sesame crackers  
oregano oil to garnish

*Method*

Combine all ingredients except shrimp, oregano oil, and crackers in a food processor, grinding very well. Run the puree through a food mill on the finest grate. Place a dollop of hummus over each cracker, placing one shrimp on top. Complete with a drizzle of oregano oil.

\* Oregano Oil Recipe

Bring fresh oregano and olive oil to a simmer on a low heat and infuse for 10 minutes.

2)

**Carr's Black Pepper Cracker with Blue Cheese and Garbanzo Bean Puree topped with Roast Beef and Rosemary Oil**

*Ingredients*

1 12ounce can of garbanzo beans  
1/4 cup of crumbled blue cheese  
1/8 cup of cream  
1 tablespoon of chopped rosemary  
30 1ounce pieces of rare roast beef  
salt and pepper to taste  
30 black pepper crackers  
rosemary oil to garnish

*Method*

Over low/medium heat, warm garbanzo beans and cream. Partially mash bean and cream mixture. Fold in crumbled blue cheese, mashing completely. Add rosemary, salt, and pepper. Place a dollop of bean mix over each cracker, placing a small piece of rare roast beef on top. Complete with a drizzle of rosemary oil.

\* Rosemary Oil Recipe

Bring fresh rosemary and olive oil to a simmer on low heat, and infuse for 10 minutes.

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