

baba ganoush

This smoky, creamy dip can be made in the oven, on the stovetop, or the grill! It is similar to eggplant hummus, but feel free to substitute summer squash for an equally mouth watering treat. Serve with tzatziki dip, veggies and pita, and save leftovers to spread on open-faced sandwiches.

ingredients

2 large eggplants	1 teaspoon smoked paprika
6 cloves garlic	½ teaspoon salt (to taste)
4 tablespoons plus	½ teaspoon black pepper (to taste)
2 tablespoons extra virgin olive oil, separated	Fresh chopped parsley to garnish
¼ cup tahini	
¼ cup lemon juice	



directions

Cut eggplants in half, and score diagonally, making a deep diamond pattern in the flesh, but not cutting through the skin. Douse with a liberal amount of olive oil, about 1 tablespoon per half.

To roast on stovetop, place eggplant cut side down on a covered medium hot pan, and add garlic cloves (with skin on) and cook until brown and crispy, about 10 minutes. Then flip and cook on the skin side of eggplant, about 10 minutes more until soft. To roast in oven, peel garlic, and push garlic cloves into the scores of the eggplant. Roast, cut side up until soft, for about 20 minutes.

Remove eggplant from heat, and set aside to cool. In a bowl, mix tahini, lemon juice, paprika, and salt and pepper. When eggplant is cool, scrape flesh out of skin into a food processor. Feel free to include any soft tender skin in the food processor, discarding anything tough or undercooked. Add the remaining 2 tablespoons olive oil and tahini blend, and process in batches until just creamy. Garnish with fresh chopped parsley.

