

Recipe – Baba Ganouj

Ingredients:

- 2 hefty eggplants (8 - 10 inches long and big around)
- 5 cloves of garlic, peeled and coarsely chopped
- juice of two lemons
- 3 TBS tahini
- ½ tsp salt
- good olive oil

Directions:

Preheat the oven to 350 degrees.

Slit the eggplant length wise and place the slit sides down on an oiled cookie sheet.

Roast about an hour or until it is soft and starting to collapse.

Allow it to cool enough to handle, and scoop the flesh out.

Drain the eggplant and place ¾ of the eggplant in a food processor with the garlic, lemon juice, tahini and salt and blend.

Mash the remaining eggplant, leaving some chunkiness to it.

Combine the blended mixture with the chunkier eggplant, drizzle with olive oil, stir, and taste for salt.