

Babaganoush

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>
eggplant	1 large	
garlic cloves	2 large	minced if using the fork method
sesame tahini	2 TBLSP	
olive oil	1 tsp	
lemon juice	2 tsp	
salt & pepper	to taste	
smoked paprika	1/4 tsp	

- Cook the eggplant whole
 - Grill method – over hot coals or high gas flame, place the eggplant on the grill. Rotate one quarter every ten minutes. Remove the eggplant to a large, shallow bowl and leave it there for another ten minutes. Slice the eggplant open lengthwise. Discard the strings of seeds in the middle. Scoop out the creamy insides into a medium sized mixing bowl. Pour the flavored juices into the bowl as well. Discard the charred eggplant skin.
 - Oven method – preheat oven to 425 deg F, & place the eggplant in a pie tin or shallow oven pan. Rotate one quarter every fifteen minutes. It is done when you can easily squeeze it with tongs, when it feels very soft in the middle. Remove eggplant, in its pan, from the oven, & leave it on the counter for ten minutes. Slice the eggplant open lengthwise. Discard the strings of seeds in the middle. Scoop out the creamy insides into a medium sized mixing bowl. Pour the flavored juices into the bowl as well. Discard the charred eggplant skin.
- Mix in the other ingredients using either a fork or a blender. The fork method yields a textured consistency, and the blender yields a smooth consistency.
- Pour into a serving bowl and serve fresh vegetables & pita bread for dipping.