



Baba Ghanoush

Serves 6-8

By Chef Melinda McNeil

Ingredients

2 eggplants
1/3 - 1/2 c tahini
2-3 T lemon juice
3 garlic cloves, minced or grated
salt and pepper

Directions

Char eggplants on grill or under broiler until skin is blackened, rotating as needed.

Place a foil-lined pan under eggplant if using broiler; the flesh will collapse and liquid will ooze out. Move to a colander and allow to cool completely.

Peel off skin or scoop flesh out with a spoon. Optional: remove large portions of seeds.

Coarsely chop eggplant flesh, then transfer to a bowl.

Mash the eggplant with tahini, lemon juice, garlic, and salt and pepper to taste.

(Less tahini and lemon if using smaller eggplants, more if using larger.)

If mixture is too thick, add a bit of water until texture is creamy.

Garnish with toasted pine nuts and chopped fresh parsley before serving.