

Recipe for: BABA GANOUSH

10-20 servings

INGREDIENTS

- 1 large eggplant
- 1/2 c. olive oil
- Juice from 1 lemon
- 2 garlic cloves
- 1/2 c. parsley leaves
- 1/3 c. tahini
- 1/2 tsp. salt
- 3 Tbs. olive oil
- 1/2 Tbs. smoked paprika

DIRECTIONS

1. Preheat oven to 350 F.
2. Poke several holes in the eggplant with a fork.
3. Roast eggplant in a cake pan for 45 minutes or until eggplant is soft to the touch.
4. Remove from oven and cool to room temperature.
5. In a food processor, pulse garlic cloves, parsley, olive oil, and lemon juice.
6. Scoop the inside of the eggplant out with a spoon into the food processor.
7. Add tahini and salt. Blend all ingredients in the food processor until the baba ganoush is smooth.
8. Scoop out into a bowl, making an indentation in the center with a spoon and fill center with olive oil.
9. Sprinkle smoked paprika on the top and serve with warm pita bread.

