



Baba Ghanouj

When eggplant is in season and plentiful, we stock up and make huge batches of this Middle Eastern classic. You know, even people who think they don't like eggplant like baba ghanouj.

2 medium to large eggplants
2 cloves garlic
3 Tbs. tahini
3 Tbs. lemon juice
Salt to taste
Olive oil
Parsley for garnish

1. Preheat oven to 450°. Slice eggplants in half lengthwise. Pierce each half several times with a fork and place on a cookie sheet covered with aluminum foil. Bake eggplant halves until tender. Cool.
2. Peel eggplant and mash in a colander; drain juices.
3. Combine first five ingredients in a food processor and pulse until smooth (if you don't have a food processor, stir ingredients together in a large bowl, mashing eggplant as you work). Drizzle with olive oil, garnish with parsley sprigs or chopped parsley, and serve with pita bread.