

Baba Ghanoush

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Ingredients

$\frac{1}{2}$ medium eggplant
1 tsp. salt
1 clove garlic peeled
 $\frac{1}{8}$ cup lemon juice
2 tablespoons tahini
 $\frac{1}{4}$ tsp. ground cumin
Optional : smoked paprika and cilantro for garnish

Directions

Slice eggplant into $\frac{1}{2}$ inch thick rounds, place on baking sheet in a 375°F oven for about 30-40 minutes or until tender. To save time, and give the eggplant a little bonus smoky flavor, you could also put under the broiler, turning frequently until charred outside and soft inside. When eggplant is cool enough, peel it and set aside.

Peel the garlic and, with food processor running, drop it into the processor and process until finely chopped. Add the eggplant, lemon juice, salt, cumin and tahini, and process until it forms a smooth paste.

Pour into a serving bowl, sprinkle a little extra cumin over the surface, and let stand for 30 minutes to allow the flavor to develop.

Taste it – and adjust accordingly. Mine took an extra dash of salt and then it was perfect. You can also add a sprinkling of smoked paprika if you prefer a smokier flavor. A smidge of cilantro is also nice with this.

Serve like you would a hummus – with veggies, crackers or pita bread.