

Grilled Baba Ganoush

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Ingredients

1 large or 2 medium eggplants
2 T Tahini paste
2 lemons
1 large clove of garlic
salt

Directions

Wash eggplants and grill on all sides until they become charred and soft.

Remove from heat and let cool slightly before removing the skins.

Cut off the top and bottom and roughly chop the eggplant flesh.

In a food processor chop garlic. Add eggplant, tahini paste, juice of 1-2 lemons and a pinch of salt.

Process until smooth add lemon juice or water until you get the desire consistency.

Place in serving bowl. Drizzle with olive oil and sprinkle with paprika. Serve with pita wedges.