

Seasonal Eating



Baba Ganoush

- 1 eggplant
- 1/4 cup lemon juice
- 1/4 cup tahini
- 2 tablespoons sesame seeds
- 2 cloves garlic, minced
- Salt and pepper to taste
- 1 1/2 tablespoons olive oil

Lightly grease a baking sheet. Place eggplant on baking sheet and poke skin with a fork. Roast at 400 degrees for 30-40 minutes, turning occasionally, or until soft. Remove from oven and place in a large bowl of cold water to cool. Remove and peel off skin. In food processor bowl, combine coarsely chopped eggplant flesh, lemon juice, tahini, sesame seeds and garlic. Pulse to puree. Season with salt and pepper. Transfer to large bowl and slowly mix in olive oil. Refrigerate for 3 hours before serving. Serve with pita chips.