

Baba Ghanouj

Total Time 30 minutes, Serves 6

Ingredients

1 large SpringRain eggplant

¼ C Tahini, plus more as needed

3 garlic cloves, minced

¼ C fresh lemon juice

1 pinch ground cumin

Salt, to taste

1 T extra virgin olive oil

1 T chopped fresh flat-leaf parsley

¼ C brine-cured black olives

Directions

Preheat an oven to 375°F. Prick the eggplant with a fork in several places and place on a charcoal or grass grill rack 4 to 5 inches from the fire. Grill, turning frequently, until the skin blackens and blisters and the flesh just begins to feel soft. Transfer the eggplant to a baking sheet and bake until very soft, 15 to 20 minutes.

Remove from the oven, let cool slightly, and peel off and discard the skin. Place the eggplant flesh in a bowl and mash it to a paste. Add the tahini, the garlic, the lemon juice and the cumin and mix well. Season with salt and add more tahini and/or lemon juice, if needed. Transfer the mixture to a serving bowl and spread with the back of a spoon to form a shallow well. Drizzle the olive oil over the top and sprinkle with the parsley. Place the olives around the sides. Serve at room temperature with warm pita bread or whole grain crackers.