



BABA GANOUSH

1 large eggplant
1/4 cup tahini, plus more as needed
3 garlic cloves, minced
1/4 cup fresh lemon juice, plus more as needed
1 pinch ground cumin
salt, to taste (I added about 1-1/2 tsp)
1 tablespoon extra virgin olive oil
1 tablespoon chopped fresh flat-leaf parsley
1/4 cup brine-cured black olives, such as kalamata

Directions:**Prep Time:** 15 mins**Total Time:** 35 mins

- 1 Prepare a medium-hot fire in a charcoal grill.
- 2 Preheat an oven to 375°F.
- 3 Prick the eggplant with a fork in several places and place on the grill rack 4 to 5 inches from the fire.
- 4 Grill, turning frequently, until the skin blackens and blisters and the flesh just begins to feel soft, 10 to 15 minutes.
- 5 Transfer the eggplant to a baking sheet and bake until very soft, 15 to 20 minutes.
- 6 Remove from the oven, let cool slightly, and peel off and discard the skin.
- 7 Place the eggplant flesh in a bowl.
- 8 Using a fork, mash the eggplant to a paste.
- 9 Add the 1/4 cup tahini, the garlic, the 1/4 cup lemon juice and the cumin and mix well.
- 10 Season with salt, then taste and add more tahini and/or lemon juice, if needed.
- 11 Transfer the mixture to a serving bowl and spread with the back of a spoon to form a shallow well.
- 12 Drizzle the olive oil over the top and sprinkle with the parsley.
- 13 Place the olives around the sides.
- 14 Serve at room temperature.

Recipe courtesy of Jennifer Raper, www.kitchenpsycho.com