Baba Ganouj

Makes 4 to 6 servings

From The New Moosewood Cookbook

A little oil for the baking sheet

1 medium eggplant

2 medium cloves garlic, minced

¼ c. fresh lemon juice

¼ c. sesame tahini

½ tsp. salt

black pepper and cayenne, to taste

olive oil

freshly minced parsley

1. Preheat the oven to 350 degrees F.
2. Slice the eggplant in half lengthwise, and place face-down on the baking sheet. Bake for 30 minutes or until very tender. Cool until it’s comfortable to handle.
3. Scoop out the eggplant pulp, and discard the skin. Place the pulp in a food processor or blender, and add the garlic, lemon juice, tahini, and salt. Puree until smooth. (Another alternative is to mash by hand, leaving the eggplant a little chunky.)
4. Transfer to an attractive serving dish, cover tightly, and chill. Drizzle the top with a little olive oil and sprinkle with minced parsley just before serving. Serve with crackers.