

Baba Ghannoj

This recipe for eggplant dip is from Syria and Lebanon. *Baba Ghannoj* is a delicious dish even for those who don't like eggplant.

Ingredients

1 large eggplant

2 garlic cloves

1/2 cup lemon juice

1/3 cup *teheena* sauce

3 Tbs. olive oil

parsley

salt

Utensils

knife and cutting board

measuring cup

measuring spoons

lemon reamer

baking pan

blender **or** food processor

2 bowls

fork

wooden spoon

serving dish

This dish is seasoned to taste. Preheat the oven to 425°F. While waiting for the oven to come up to temperature, juice the lemon. Peel the garlic and mash it in one of the bowls. Add the salt and 1 tsp. lemon juice to the garlic. Mix until smooth—this can be done in the blender or food processor. Remove the mixture from the food processor and place it in a bowl, then set it aside. Prick the eggplant all over with a fork. The dish can be prepared up to this point in advance.

When the oven is hot, place the eggplant in the baking pan, and place the pan in the oven. Bake until tender (about 40 minutes). Turn the eggplant frequently while it is baking. Remove the eggplant from the oven and let it cool, then remove the skin and mash the pulp in a blender or food processor. Transfer the pulp to the bowl containing the garlic mixture. Mix well and set aside. Place the *teheena* sauce and the remaining lemon juice in the blender or food processor and mix for a few minutes. Add this mixture to the eggplant mixture and stir well. Add salt to taste. Spread the mixture onto a serving dish, sprinkle with olive oil, and garnish with parsley. *Baba Gannooj* can be made in advance of the meal and stored in the refrigerator in an airtight container.