

Baba Gannoujh (Eggplant Dip)

Courtesy of Lolly Fawcett

1 large eggplant

2 cloves garlic

Salt

1/3 cup lemon juice, or to taste

1/3 cup olive oil or sesame oil

Parsley sprigs

Cut eggplant in half and broil skin side up until skin is almost black and crackling. (You can also roast eggplant at 425 degrees, until very soft.) Cool. Peel skin off.

Scoop out and mash pulp well in a bowl.

Pound garlic with 1 teaspoon salt and mix smooth with 1 tsp lemon juice. Add to eggplant.

Beat in remaining lemon juice and oil alternately. Add additional salt and lemon juice to taste.

Garnish with parsley. Serve with pita bread triangles.