



## Baba Ghannoug

### Ingredients

1.5 pounds	Eggplant (roasted; burnt black over open flame, peeled, seed, meat reserved)
2 each	Garlic cloves, peeled & minced
2 ½ tsp	Kosher salt
3 T	Lemon juice
1/4 C	Water
1/2 C	Imported Tahini (can be found at specialty markets)

### Preparation

Place roasted eggplant, garlic, kosher salt and lemon juice in food processor and pulse approximately ten times. Add water and tahini and pulse approximately five times - until ingredients are well mixed.

Transfer to plastic storage container and refrigerate.