



### **Baba Ganouj**

2 medium eggplants (about 1 pound each)  
4 cloves garlic, unpeeled  
1/4 cup lemon juice  
2 tablespoons tahini  
1 1/4 teaspoons salt  
Extra-virgin olive oil for garnish  
Grated lemon zest for garnish

Preheat grill or grill pan to high. Prick eggplants all over with a fork. Thread garlic cloves onto a skewer. Grill the eggplants, turning occasionally, until charred and tender, 10 to 12 minutes. Grill the garlic, turning once, until charred and tender, 6 to 8 minutes.

Transfer the eggplants and garlic to a cutting board. When cool enough to handle, peel both. Transfer to a food processor. Add lemon juice, tahini, and salt; process until almost smooth. Drizzle with oil and sprinkle with lemon zest, if desired.

I like to serve this with grilled NAN or Pitas cut into wedges.