

*Scheherazade Cooks!*

By: Wadeha Atiyeh.

### Baba Ganoush

1 large eggplant (skin charred and removed)

juice of 2 lemons

1 clove of garlic

1 T olive oil

1 t salt – I used more

1/4c sesame paste (tahini)

Ice water

Ms. Atiyeh, describes making this dish by hand using a large bowl, two forks, and mortar and pestle. But I prefer using a food processor.

In the food processor, pulse a smashed and peeled clove of garlic with the salt. Add the tahini and pulse to combine, then with the motor running, add 1 - 2T ice water and the lemon juice. Next add the peeled eggplant meat and combine. Adjust flavors. Pour baba ganoush into a bowl and garnish with olive oil and parsley or pomegranate seeds.