

## Baba Ganoush Recipe

Written by Denise Hazime - Get this and other recipes FREE at [www.DedeMed.com](http://www.DedeMed.com)



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<b>Total time:</b>	<b>50 Minutes</b>	<b>Level:</b>	<b>Yield:</b>
Prep time:	10 Minutes	Easy	4-6
Cook time:	40 Minutes		

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### Ingredients

1 Large Eggplant baked then peeled  
1/2 Cup Lemon Juice  
2 Garlic cloves Minced  
1/2 tsp Salt  
1/2 Cup Tahini Paste  
1 mint or parsley for garnish  
1 olive oil/cayenne pepper to top

### Directions

Preheat the oven to 400 degrees. Puncture the eggplant and roast it on a baking sheet at 400 degrees for 40 minutes. Then place the eggplant in a plastic bag to cool, then you can peel it easier and remove the top, place the peeled eggplant in a bowl. Add the garlic, lemon juice and tahini paste, blend in a blender or with a mortar. Spread nicely in a plate and garnish with parsley or mint and top with olive oil and a sprinkle of cayenne pepper or paprika. Serve with olives and pita bread or toasted French bread.

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