

Lemony Eggplant Dip

2 1 / 4 lb eggplant ~ 2 large	1 small clove garlic, chopped
3 Tbl Tahini	Kosher salt
2 tsp finely grated lemon zest	1 / 4 cup extra virgin olive oil
2 Tbl fresh lemon juice, more to taste	1 / 4 cup finely chopped fresh flat leaf parsley
Smoked paprika for garnish, optional	

1. Position oven rack to the middle of the oven and preheat to 425° F.
2. Rinse the eggplant and then poke several holes on all side of the eggplant with a fork.
3. Roast the eggplant whole on a foil lined, rimmed baking sheet until very soft and wrinkled ~ 45 minutes.
4. Cut the eggplant in half and scoop the flesh into a food processor.
5. Add tahini, lemon juice & zest, garlic and 1 tsp salt and process until smooth ~ 1 minute.
6. With the machine running, add the oil in a slow, steady stream until blended.
7. Adjust the consistency and seasoning with more oil, lemon juice, or salt if necessary.
8. Spoon the mixture into a serving bowl. Stir in the parsley.
9. Drizzle with more oil.
10. Add 2 tsp of chopped parsley and a dusting of paprika as garnish if desired.
11. Serve with fresh vegetables, pita chips or crackers.

Yield – 2 1 / 2 cups

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