

Baba Ganoush

- 2 medium eggplant, cut in half
- 1 onion, sliced
- 3 Tbs. tahini
- 2 cloves garlic, peeled
- juice from 1 lemon
- salt and black pepper to taste
- 1/2 tsp. smoked paprika (optional)
- 1/2 tsp. ground cumin (optional)

Preheat oven to 400. Place eggplant halves on a baking tray cut side down. Brush with olive oil. Bake for 40-50 minutes, until the flesh is soft and tender all the way through.

Meanwhile, saute the onion over medium-low heat for 20-30 minutes, until golden and caramelized.

Allow the eggplants to cool, then scoop the flesh into the bowl of a food processor. Add the onion and the remaining ingredients and puree until smooth. Serve with pita wedges, cucumber slices, and Greek yogurt for a perfect summer appetizer.