

Baba Ghanouj

Yield: 2 cups

2 pounds eggplants
freshly squeezed lemon juice from 1 lemon
2 garlic cloves, minced or pressed
2 Tablespoons tahini, mayonnaise, or Greek yogurt
Kosher salt and pepper, to taste
1 Tablespoon olive oil, plus more for drizzling
2 teaspoons chopped fresh parsley

Poke each eggplant uniformly with a fork over its entire surface. Grill over high heat until the skins are shriveled and wrinkled on all sides and the eggplants are uniformly soft when squeezed with the tongs (about 25 minutes for large globe eggplants, 20 minutes for Italian eggplants, and 15 minutes for Japanese eggplants, turning the eggplants every 5 minutes.) Transfer the eggplants to a large plate to cool enough to handle.

Set a small colander over a bowl. Trim the top and bottom off each eggplant, then slit the eggplants lengthwise. Scoop out the hot pulp from the skins and place the pulp in the colander; discard the skins. Let the pulp drain for 3 minutes.

Transfer the pulp to a food processor. Add the lemon juice, garlic, tahini/mayo/yogurt, 1/4 teaspoon salt and 1/4 teaspoon pepper. Process until the mixture has a coarse, choppy texture, about eight 1-second pulses. Adjust the seasonings with salt and pepper to taste. Scrape into a serving bowl, cover with plastic wrap and refrigerate 45 minutes to allow the flavors to blend. Before serving, let set on counter-top to just cooler than room temperature. Stir in the parsley, then make a trough in the center of the dip and pour the olive oil into it. Serve with additional olive oil, pita bread, black olives tomato wedges, and cucumber slices.

Source: Adapted from [The New Best Recipe](#), from the Editors of Cook's Illustrated