

# Baba Ghanouj

From – *Asparagus to Zucchini: a Guide to Farm-Fresh Seasonal Produce*

2 globe eggplants, about 2 pounds  
3 Tbsp olive oil – divided  
2 Tbsp roasted tahini  
1 garlic clove, minced  
1 tsp cumin  
2 ½ Tbsp lemon juice (about 1 lemon) – divided  
salt & pepper to taste  
pinch cayenne pepper  
1 Tbsp chopped cilantro

- Heat oven to 375.
- Cut eggplants in half lengthwise and brush cut sides lightly with a little of the olive oil.
- Place on a baking sheet, cut side down and roast until very tender, about 35 min.
- Drain eggplant in colander 15 min, then scoop out flesh.
- Combine all ingredients except cilantro in food processor and make smooth.
- Mix in cilantro.
- Let sit 1 hour at room temperature.
- Serve warm or chilled.



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