

# High Heat Direct Grill Whole Eggplant

From – *foodnetwork.com*

## *BABA GHANOUJ*

- Grill whole eggplants, turning occasionally, until blackened and collapsed, 20 to 30 minutes.
- Cool, peel and mash.
- Combine with ½ cup toasted pine nuts, 1/3 cup tahini or yogurt, olive oil, lemon juice and minced garlic.
- Serve with pita.

## *WITH GROUND MEAT*

- Instead of pine nuts, add sauteed ground lamb, beef or chicken.
- Omit the tahini and lemon juice.
- Add fresh parsley and chili powder.

## *BRUSCHETTA*

- Instead of pine nuts, add toasted whole garlic cloves and mash them with the eggplant.
- Omit the tahini and add 1 diced tomato.
- Spread onto slices of baguette.



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