Baba Ganoosh* (Eggplant dip with tahini**)  
Makes 18 – 2 tablespoon servings

Ingredients:

- olive oil cooking spray
- 1 medium sized eggplant (about 1 pound)
- 1 clove garlic, peeled
- 3 tablespoons tahini
- 3 tablespoons lemon juice
- ½ teaspoon salt, or to taste
- 1 tablespoon minced fresh parsley
- pita bread

* Sounds like: buh-buh ga-noosh  
** Tahini is ground up sesame seeds, and has the consistency of peanut butter. It sounds like: tu-hee-nee.

Directions:

1. Spray a baking sheet lightly with olive oil cooking spray.
2. Cut eggplant in half. Place cut side down on baking sheet. Bake in a 400º oven for 20 minutes.
3. Turn eggplant cut side up and bake for another 20 minutes.
4. Turn again to cut side down and bake for another 20 minutes, until very soft.
5. Allow eggplant to cool.
6. Put garlic, tahini, lemon juice and salt into blender. Scoop eggplant out of its skin and put into blender. Blend until smooth.
7. To serve, scoop the baba ganoosh into a shallow bowl. Sprinkle with minced parsley. Serve at room temperature or cold with pieces of pita bread.
8. This dish may be prepared ahead of time and refrigerated for at least a day.