



Serve as a dip or spread for your favorite sandwich. You're going to love it. You can thank me later!

-Chef Reilly

Chef Reilly's

BABA GANOUSH

- 2 medium/large eggplants
(you want the eggplant to feel light & firm to touch)
- 1 medium onion
- 1/4 cup parsley
- 1/2 cup tahina
- Juice from 1 - 2 lemons
- 2-3 garlic cloves, crushed
- Salt to taste
- Black pepper to taste
- 1/4 tsp paprika
- 2 tbs Extra virgin olive oil
- Optional 1/4 tsp cayenne pepper
- 2 tbs Za'atar

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BABA GANOUSH



Cut eggplant in half and place on baking sheet skin side up. Brush each side with Olive oil.



Heat oven to 400 degrees. Bake eggplant for approximately 20 - 25 minutes or until tender.



Take out and put the eggplant into bowl and cover or place in a plastic bag and let sit for 20 minutes or until cooled.



Once the eggplant has cooled peel the skin off or scoop the pulp out. Chop the Onion and Parsley.



Combine the tahina, lemon juice, garlic, paprika, olive oil, salt and pepper with the eggplant, onion and parsley into a food processor or blender and mix until the dip reaches a smooth consistency. If it seems too thick, add a few tablespoons of water (one at a time) until you get the desired consistency.



Before serving garnish with fresh parsley or mint, drizzle with olive oil. Kick it up a notch and add some Za'atar.



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