

Appetizer

Babaganoush



Ready in **20 minutes**

Serves: 6-8

Spiritual Message in this Recipe

Don't judge a book by its cover. This looks bland, but the taste is actually soothing, comforting and profound. Is there something, or someone you are judging by its outside appearance? What could you be missing out on?

Ingredients

- 1 large round eggplant or 3 small long ones
- ½ cup tahini
- 2-3 cloves of garlic, minced
- Juice of ½ lemon
- 1 tsp cumin
- ½ cup olive oil
- 1 tsp salt
- 2 tsp smoked paprika, separated

Directions

- Blister eggplant by putting it directly over a gas burner, or broiling it in the oven - keep a close eye on it
- Once it's blistered, while still hot, put it in a ziplock bag; the moisture will make it easy for the skin to be removed
- Let the eggplant cool, remove the blistered skin and put it in a blender or food processor
- Add the tahini, garlic, lemon juice, cumin, olive oil, salt and 1 tsp smoked paprika
- Blend until smooth
- Place in a bowl and sprinkle with remaining paprika

Tips

Serve with pita bread, veggies or use instead of mayo on a sandwich