

Baba Ganoush - the Best in the World!

By Mimi Bobeck on July 26, 2003

Servings: 6

From Williams-Sonoma's Small Plates by Joanne Wier, published 1998"



- 1 large eggplant
- 1/4 cup tahini, plus more as needed
- 3 garlic cloves, minced
- 1/4 cup fresh lemon juice, plus more as needed
- 1 pinch ground cumin
- salt, to taste
- 1 tablespoon extra virgin olive oil
- 1 tablespoon chopped fresh flat-leaf parsley
- 1/4 cup brine-cured black olives, such as kalamata

Prepare a medium-hot fire in a charcoal grill. Preheat an oven to 375°F. Prick the eggplant with a fork in several places and place on the grill rack 4 to 5 inches from the fire. Grill, turning frequently, until the skin blackens and blisters and the flesh just begins to feel soft, 10 to 15 minutes.

Transfer the eggplant to a baking sheet and bake until very soft, 15 to 20 minutes. Remove from the oven, let cool slightly, and peel off and discard the skin. Place the eggplant flesh in a bowl. Using a fork, mash the eggplant to a paste.

Add the 1/4 cup tahini, the garlic, the 1/4 cup lemon juice and the cumin and mix well. Season with salt, then taste and add more tahini and/or lemon juice, if needed. Transfer the mixture to a serving bowl and spread with the back of a spoon to form a shallow well.

Drizzle the olive oil over the top and sprinkle with the parsley. Place the olives around the sides. Serve at room temperature.