# **Roasted Garlic Babaganoush**

## INGREDIENTS

* 1 large eggplant, about 1 lb
* 1 head garlic, outer layers peeled and top sliced off
* 2 Tablespoons tahini, or extra virgin olive oil
* 1 teaspoon coarse salt, or to taste
* 1-2 Tablespoons fresh lemon juice, to taste
* Extra virgin olive oil, for garnish

## INSTRUCTIONS

1. Preheat the oven to 350F. Lightly grease a baking sheet or line with a nonstick pad or piece of parchment.
2. Wash the eggplant. Slice off the ends, then slice it in half lengthwise.
3. Place the eggplant halves open side down (skin side up) on the baking pan, at least 1" apart. Also place the garlic bulb, cut side up, on the pan.
4. Roast for 60 minutes until soft and tender.
5. Allow to cool, then roughly chop each half into 4-6 pieces. (see note)
6. Place the pieces in the bowl of a food processor fitted with the "s" blade and pulse several times to chop the eggplant.
7. Add the cloves of the roasted garlic (see note) and the olive oil, salt, and lemon juice and puree until smooth, or desired consistency.