



The Edible Garden

Recipe featured at *Cooking for Kids* demonstration, August 3

Baba Ganoush

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Ingredients

2 large or 3 small eggplants
2 cloves garlic
1 tablespoon salt
2 tablespoons lemon juice
1 pinch of crushed black pepper
2 sprigs parsley
1 dash of chili powder
3 tablespoons tahini
2 tablespoons olive oil

Instructions

1. Preheat oven to 400 degrees F.
2. Place eggplant in oven on middle rack and bake for approximately 30 minutes. Turn eggplant over at 15 minute mark. Take out of oven when skin is brown and loose. Let cool 10 minutes.
3. Peel off skin of eggplant and place eggplant in blender or food processor. Add garlic cloves, lemon juice, salt, pepper, tahini, and olive oil. Mix together.
4. To present, drizzle with olive oil, lightly dust with chili powder, and add a pinch of salt. Finely chop parsley to garnish.