**Baba Ghanoush**

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This velvety dip made of eggplant is great for parties and picnics. The smoky, smooth dip can be used as a dressing or for dipping vegetables. Olive oil, lemon juice, and tahini add their own notes of brightness to the dip. The eggplant is first roasted in the oven before being blended with the other ingredients. Serve at room temperature or cold.

**Ingredients:**

1 large eggplant, cut in half lengthwise

1 tbsp extra virgin olive oil

2 tbsp lemon juice

1 tbsp tahini

1 clove garlic

1 tsp salt

Pinch of chili powder

Freshly ground pepper, to taste

1/2 tbsp fresh parsley, chopped

**Directions:**

1. Preheat the oven to 375 degrees F. Place the halved eggplant on a rimmed baking sheet and drizzle with olive oil. Bake for 25-30 minutes, or until soft. Allow to cool for 20 minutes before handling.

2. Remove the outer skin of the eggplant and place the rest in a food processor. Add all of the remaining ingredients and blend until smooth. Serve with a drizzle of olive oil.

