Baba Ghanoush with Toasted Pita Chips

1 large eggplant, uncut
2 small cloves of garlic
2 T tahini
½ lemon, juiced
1 T extra virgin olive oil
¼ tsp ground cumin
sea salt and fresh cracked pepper to taste
¼ cup flat-leaf parsley, chopped

Preheat grill or grill pan to medium/high heat. Grill the whole eggplant for about 15 minutes until soft, rotating often. Let eggplant cool. Scoop out inside of eggplant and place into food processor and blend with other ingredients. Blend until smooth and creamy. Transfer to serving bowl and garnish with extra parsley. Serve with toasted pita chips.

Alternative: Preheat oven to 400° and bake pierced eggplant on baking sheet for 30-40 minutes until soft, rotating often.