

Melitzana Eggplant Dip

2 medium eggplants
2 T extra virgin olive oil
2 cloves garlic
juice of 1 lemon
2 T tahini
¼ cup plain yogurt
sea salt, to taste

Preheat grill or grill pan to high. Trim and cut eggplant in half lengthwise. Brush eggplant with olive oil and place on grill and cook until soft. Let eggplant cool.

In food processor, mince garlic. Add grilled eggplant and pulse until smooth. Transfer to large bowl and blend with lemon juice, tahini, yogurt and salt to taste. Serve with pita chips or flatbread.

Recipe by Garden Chef Megan McCarthy



ATLANTA BOTANICAL GARDEN