

# Garden Grilled Baba Ghanoush

**1 large eggplant or 3-4 small eggplant**  
**2 cloves garlic, peeled**  
**2 T tahini**  
**juice of half a lemon**  
**2 T extra virgin olive oil**  
**1/2 tsp ground cumin**  
**1/4 tsp sea salt**  
**fresh cracked black pepper, to taste**  
**1/4 cup flat-leaf parsley, chopped**

Heat grill or cast iron grill pan to medium high. Grill whole eggplant for about 15 minutes until soft, rotating often. Remove from grill and let cool. Peel off grilled eggplant skin.

In a food processor mince garlic, then add peeled eggplant, tahini, lemon juice, olive oil, cumin, sea salt and pepper and blend until smooth and creamy. Add chopped parsley and pulse until blended. Transfer to serving bowl and garnish with extra parsley. Serve with toasted pita chips and fresh cut cucumbers.

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

*Recipe by Garden Chef Megan McCarthy*



ATLANTA BOTANICAL GARDEN