

# Dinah's Kitchen

## Baba Ghanoush

- 2 pounds eggplant (2 large or 5 Japanese)
- 1 tablespoon juice from lemon
- 1/4 teaspoon lemon zest
- 2 tablespoons tahini
- 1 tablespoon olive oil
- 1 small onion
- 2 teaspoons chopped fresh parsley
- Salt and pepper to taste

Preheat oven to 425\* Roast eggplants on cookie sheet  
40 minutes until soft.

Scoop pulp out and discard skin.

Saute onion in olive oil.

Combine all ingredients in food processor until desired consistency.