

Baba Ganouj

3³/₄ lbs Sicilian eggplants

1/2 oz garlic cloves

1 lb labne

1/2 cup tahini

2 Tbsp lemon juice

4 tsp salt plus additional to taste

1. Using a fork make numerous small holes in eggplants.
2. Over open flame, **char** the eggplant **thoroughly**, turning as necessary.
3. Continue charring until flesh has caved in and softened.
4. Remove to container and cover with plastic wrap.
5. Meanwhile, puree remaining ingredients in food processor.
6. Peel eggplant as best as possible - it doesn't need to be perfect.
7. Add eggplant to food processor and puree with labne mixture.
8. Correct seasoning if necessary.