**Baba Ganoush (eggplant dip)**

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3 lbs. fresh eggplant 2-3 tbsp. olive oil

1/3 cup tahini 2 cloves garlic, peeled and crushed

Juice of 2 lemons kosher salt and freshly ground pepper

Preheat oven to 450\*F.

Rub outside of eggplants with olive oil and place them in a roasting pan; prick the eggplants multiple times around with a fork. Roast until the skin has charred and the interior is tender, 15-20 minutes. Let cool.

Peel and seed the cooled eggplant, roughly chop and transfer to the bowl of a food processor.

Add the tahini, garlic, lemon juice, some salt and pepper (to taste), and a few teaspoons cold water. Process the mixture to a coarse paste, adding a little more water as needed to blend the mixture.

Adjust the seasoning with salt and pepper to taste and serve with warm pita wedges.