



# LeiHall Farm Recipes

## Babaganush

### (Indian eggplant dip for chips, crackers or cracker breads)

Fresh Organic Eggplant  
Tahini or sesame seeds  
Lemon juice  
Pinch of cumin  
fresh Garlic bud  
Pinch salt  
olive oil

Put the eggplant on the gas burner (or charcoal grill) and burn the skin off. Keep turning it until all the skin is charred. Don't worry if liquid leaks out...it's a mess but it's okay for your baba. Take it off the fire and put it into a bowl. After it cools, scrape off all the charred skin. The meat of the eggplant will be really soft and even runny so it may take some effort to get rid of all the charred skin. Don't worry if there are little flecks of burned skin in the baba, it will only help the taste.

It's also okay to peel the eggplant and put in microwave or bake until tender and mushy. Make sure you put it in a microwave proof bowl.

Put the eggplant meat in a blender and add \* tahini, (optional-hard to find around here- sesame seeds work just as well) lemon juice, a pinch or two of cumin, a fresh garlic bud, a pinch of salt, and some olive oil, and mix. The proportions of the above ingredients depend on your taste, and also the size of the eggplant. For an eggplant the size of two fists, add about 3 tablespoons of tahini, the juice of a half or quarter lemon (to taste) and 1 tablespoon of olive oil, plus the cumin and salt.

This dip stays fresh in the refrigerator for 3 days or simply freeze in small containers for later. Enjoy!