



Makes: 6-8 servings

Prep Time: 10 minutes Cook Time: 45 minutes

Total Time: 55 minutes

## Ingredients

- 4 medium-size eggplants (about 4 pounds)
- 9 tbsp fresh lemon juice
- 1/2 cup tahini (sesame seed paste), stirred if oil has separated out
- 4 large garlic cloves, peeled
- 1 & 3/4 tsp salt

## Garnishes:

- Extra-virgin olive oil
- 2 tbsp finely chopped fresh parsley leaves
- Imported black olives
- Pomegranate seeds (optional)

## Instructions

Puncture or score the eggplants all over with a fork or knife. Preheat a gas grill on medium-high for 20 minutes or prepare a charcoal grill and grill the eggplant whole until the skins are black and blistered, about 40 minutes. Or preheat the oven to 425°F and roast in pan for 40 to 45 minutes. (Some Arab cooks blister the eggplants over a gas burner flame, but I have always found that way messy, although it may be quicker.) Carefully remove the skins and spoon out the soft pulp just as soon as you can handle the eggplant. Puree the pulp in a food processor, then squeeze or drain out some of the bitter liquid from the eggplant by letting it sit in a strainer over a bowl or the sink for an hour.

In a small bowl, slowly mix the lemon juice and tahini. Pound the garlic and salt together in a mortar until it is a paste, then stir into the tahini mixture. Stir this into the eggplant purée. Taste and add water to thin--NEVER thin with more lemon juice.

Pour the mixture onto a serving platter and garnish with a drizzle of olive oil, the parsley, some black olives, and pomegranate seeds, if using.