

BABA GHANOUJ
(Eggplant with tahina)

- 1 large eggplant
- 1 medium grated onion
- ½ bunch or 2 tablespoons flat parsley, finely chopped
- ½ cup tahina (sesame seed paste)
- 2 tablespoons lemon juice
- 2 garlic cloves crushed
- 2 teaspoons water
- 1 teaspoon salt
- Dash cayenne pepper

1. Place the whole unpeeled eggplant directly on a gas burner with the flame set at medium, turning it as the skin chars and the inside becomes soft, or bake on a cookie sheet in a 450-degree oven until it is charred and