

MUTABBAL BATINJAN // FIRE-ROASTED EGGPLANT DIP

2 lbs eggplant pulp, from 6 medium-large globe eggplants
1/4-to-1/3 cup sesame tahini paste; give jar a shake before use
6 tablespoons yogurt
1/3 cup lemon juice
2 tablespoons olive oil
2-to-3 cloves of garlic, minced
1 1/2 teaspoons salt
1 teaspoon cumin
1/3 teaspoon red Aleppo pepper

minced parsley, pomegranate arils, red pepper flakes and olive oil
sliced rustic bread, pita chips, bread sticks, crackers and potato chips

Prepare eggplant pulp. Wash eggplant, pat-dry and prick in several places using a fork. Roast on the grill, under a broiler or over a stove-top flame until skin is completely charred and shriveled all over. Set aside until cool enough to handle. Peel a piece of the skin off and scoop out the soft flesh using a spoon. Transfer to a fine mesh strainer, cover and chill in the fridge overnight until excess liquid is thoroughly drained. At this point you can either roughly mash pulp using a fork or give it a few pulses in a food processor for a smoother finish.

Blend remaining ingredients in a mini food processor until thoroughly combined and smooth. Fold into prepared eggplant pulp and adjust seasoning as needed.

Transfer into a bowl or spread onto a platter and garnish with parsley, pomegranate arils, pepper flakes and a light drizzle of olive oil. Serve cold with bread, crackers or chips.