

Baba Ganoush

Nikki Guerrero, [Hot Mama Salsa](#)

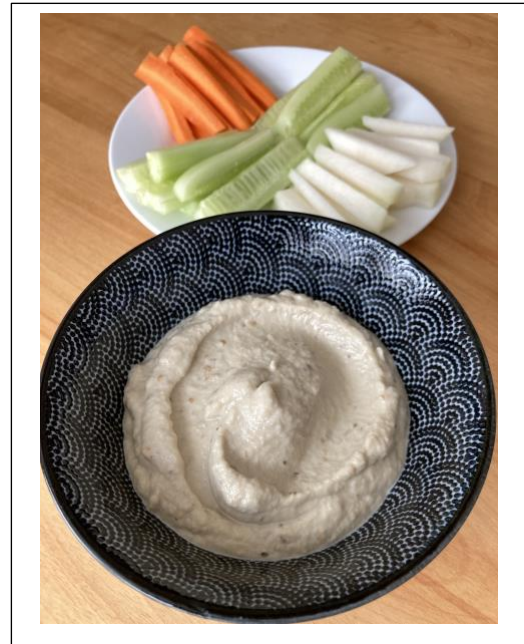
I love eggplant dip of all kinds, and you can make many different variations. This version has just the basics, but is made rich and flavorful by smoking your eggplants.

Ingredients:

- 3 medium size eggplants
- 1 garlic clove
- juice of one Meyer lemon
- 3 Tablespoons tahini paste
- 1/4 cup olive oil (give or take)
- salt to taste
- 1-2 Tablespoons water

Directions:

1. Cut small slits into your eggplants, and place in a smoker on 200 degrees for a couple of hours.
2. Remove eggplants from the smoker, place in a baking dish, drizzle with olive oil and cover with foil or a lid.
3. Bake in a 350 degree oven until very soft (about an hour).
4. Let cool.
5. Peel off the skins and top.
6. Add the soft, smoked and roasted flesh of the eggplant to a Cuisinart or blender with the tahini, lemon juice, garlic, and salt.
7. Puree and drizzle the olive oil in.
8. Add water to create a light fluffy consistency.
9. Enjoy as is or finish off with fresh herbs, olive oil, chili oil, pomegranates, or any accoutrement of your choice.



Alternatives if you don't have a smoker:

Add some smoky coffee chili oil in step 6.

Or do a smoke on your BBQ by soaking some wood chips and putting them in one side of a roasting pan, with the eggplant on the other side, cover with foil with just a small vent for air. Smoke for approx 30 minutes.

