

Baba Ganoush

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. - Nikki Guerrero, [Hot Mama Salsa](#)

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.

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.

