

# MORTON & BASSETT SPICES®

## Baba Ganoush



- 2 eggplants
- 1 lemon, juiced
- ¼ cup tahini
- 4 tablespoons olive oil
- ¼ cup flat leaf parsley
- 1 teaspoon Morton & Bassett Ground Cumin
- 1 teaspoon Morton & Bassett Garlic Powder
- 1 teaspoon Morton & Bassett Rainbow Peppercorns with grinder
- ¼ teaspoon Morton & Bassett Sumac
- 2 teaspoons salt

Preheat the oven to 450°F. Prepare your eggplants by washing and slicing in half lengthwise, discarding the green tops. Brush the insides with 1-2 tablespoons olive oil and place cut side down on a baking sheet. Roast the eggplants for 35 minutes, or until you can stick a fork in smoothly. Once done, remove from the oven and let them cool. Once cooled, scoop out the insides of the eggplants, avoiding the skin. Place into a food processor. Add tahini, lemon juice, M&B Ground Cumin and M&B Garlic Powder. Pulse to combine. Once thoroughly combined, pour into a serving bowl. Top with additional olive oil, M&B Sumac, freshly ground M&B Rainbow Peppercorns, salt, and parsley. Enjoy as a dip with your favorite bread, crackers, or veggies.

Servings: 6 | Time: 55 minutes



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