

## ***Baba Ganosh***

*Ala Jeanne J. Parker*

1 large eggplant  
1/3 cup lemon juice  
1/3 cup sesame oil\*  
1 large clove garlic, minced  
½ tsp salt  
chopped parsley  
pomegranate seeds (I never use them because I never have any)

Cut stems and green hull from top of eggplant. Bake in a 400 degree oven for about 1 hour, or until very soft. Scoop pulp out of skin and mash thoroughly or press through sieve. Slowly beat in lemon juice alternately with sesame oil. Stir in garlic and salt to taste. Pile into serving bowl and garnish with chopped parsley. Arrange pomegranate seeds in rows on top, sprinkle with a little olive oil, and serve with radishes, scallions and Arab bread\*\*.

The Turks start the eggplant cooking on top of the stove on a burner, trying to burn the outside by turning it around as it cooks. Then finish it off in the oven.

\*I use much less

\*\*Pita bread

*Source:* Adapted from the Best of Near Eastern Cookery, Ann Seranne and Eileen Gaden.