



FOOD DRINK AND CONVERSATION
FROM AROUND THE TABLE

MELITZANOSALATA – GREEK EGGPLANT DIP

2 large eggplants
3 Tablespoons fresh lemon juice
3 medium-sized cloves garlic, minced
1/2 cup quality olive oil
1/2 cup Italian parsley, chopped
salt & pepper

Preheat the oven to 400 F. Use a fork to prick the eggplants all over. Put them on a baking sheet and bake for 30-40 minutes. Remove and drain on a paper towel if needed. Let cool until they can be handled. Cut them in half and scoop all the insides out into a food processor. Add minced garlic and lemon juice. Pulse a few times to combine. Continue to pulse while adding a steady stream of olive oil. Stir in parsley, salt and pepper.