

## **Baba Ghanoush with Grilled Zahtar Pita Chips**

Chef Jason Feinberg, East City Grill, Weston, FL

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1 large eggplant (about 1 1/3 pounds)  
1 tbs tahini  
4 cloves garlic- finely minced  
1/4 cup minced shallots  
1/4 cup freshly squeezed lemon juice  
2 tbs extra-virgin olive oil  
Salt and freshly ground pepper to taste  
1/4 tsp cayenne pepper  
2 tbs cilantro- chopped

For the pita chips

1/4 cup extra-virgin olive oil  
Zahtar seasoning  
Salt and pepper  
Pitas

Pre-heat oven at 375 F. When the oven is pre-heated, place the eggplant on a baking sheet lined with foil and bake for about 20 minutes. Remove and let cool. In a large bowl, combine tahini, garlic, shallots, lemon juice, olive oil, salt, pepper, cayenne, and cilantro. Remove the skin from the eggplant and add the cooked flesh to the mixture. Mix until completely incorporated. Refrigerate for 6 hours.

Add zahtar seasoning to olive oil. Add enough to make a loose paste. Brush the pitas with the zahtar and oil mixture. Grill the pitas till they have nice grill marks on them. With a large kitchen knife, cut the pitas into eight pieces.

When ready to serve, transfer dip into serving bowl and decorate with chips.