

EGGPLANT DIP

Servings: 4

Time: 20 Mins

1. Pierce 1 large eggplant with a fork a few times all over.
2. Grill or broil until slightly charred and rest eggplant until cool.
3. Cut eggplant in half and scoop insides into bowl. Discard peel.
4. Mix eggplant, 2 cloves garlic, $\frac{1}{4}$ cup feta cheese and juice of $\frac{1}{2}$ lemon in food processor. If no food processor, mince/grind all ingredients super fine and blend with fork.
5. Add extra virgin olive oil as needed to mixture to a smooth consistency and mix in 1 tablespoon chopped parsley.
6. Season to taste with salt & pepper.
7. Serve with cut up veggies and crackers.

