

Eggplant Dip

1 large eggplant
¼ cup extra-virgin olive oil
2 cloves garlic
1 tablespoon chopped onion
1 tablespoon lemon juice

Preheat the oven to 375 degrees Fahrenheit. Prick the eggplant several times with a fork. Place on a baking sheet and bake until softened, about 45 minutes. Set aside to cool for 15 minutes.

Peel the cooled eggplant and discard the skin. Chop the eggplant and transfer to a blender. Add the olive oil, garlic, onion, and lemon juice. Process until smooth. Season with salt and pepper.

Makes 2 cups.