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MELITZANOSALATA (AUBERGINE DIP)

INGREDIENTS
2 - Medium sized aubergines (eggplants)
2-3 Garlic cloves, peeled
2 - tbsp skinned walnuts
4 - tbsp extra virgin olive oil
1 - tbsp vinegar
salt and freshly ground black pepper
1 - onion, coarsely chopped
1 - medium-sized tomato skinned and coarsely chopped

METHOD
Preheat the oven to 350. Bake the aubergines (eggplants) in the oven for 1 hour or until soft. When cool, peel off the skins and scoop out the flesh. Place in colander then sprinkle with salt and press excess liquid out.
Pound the garlic and nuts to a paste with a pestle. In a mixing bowl, add the pounded garlic to the aubergines (eggplants). Pound until smooth, then slowly work in the olive oil, vinegar, and seasoning. Add the onion and tomato. Refrigerate the mixture for a few hours before serving with toasted pita.