



Creative Juices  
Consulting

## **Shiitake Baba Ganoush**

**Makes approx. 2 cups**

**1 large eggplant  
1/4 cup lemon juice  
1/4 cup tahini  
2 tablespoons sesame seeds  
2 cloves garlic, minced  
1/2 cup shiitake mushrooms, sautéed in olive oil  
salt and pepper to taste  
1 1/2 tablespoons olive oil**

### **Directions**

**Preheat oven to 400 degrees F (200 degrees C). Lightly grease a baking sheet.**

**Place eggplant on baking sheet, and make holes in the skin with a fork. Roast it for 30 to 40 minutes, turning occasionally, or until soft.**

**Remove from oven, and place into a large bowl of cold water. Remove from water, and peel skin off.**

**Place eggplant, lemon juice, tahini, shiitake, sesame seeds, and garlic in an electric blender, and puree.**

**Season with salt and pepper to taste.**

**Transfer eggplant mixture to a medium size mixing bowl, and slowly mix in olive oil.**

**Refrigerate for 3 hours before serving.**