

Babaganoush/Aubergine Caviar

Ingredients:

*1 large / 2 medium eggplants
2 large cloves garlic - slivered
1/2 cup tahini paste
juice of 1 lemon
1 tablespoon extra virgin olive oil
seasalt*



Method:

Preheat oven to 375 F (190C) . Make several cuts on the eggplant and insert the garlic pieces. Place on baking sheet and bake till soft - about 40 min. Cool. Remove skin. Add with other ingredients in blender and process till smooth. Serve at room temperature.

Dijon Pistachio Dressing

Ingredients:

*1 1/3 cups water
1 cup raw pistachio nuts, unsalted
4 tablespoons lemon juice
2 tablespoons ground flax seeds
4 teaspoons Jensens seasoning or 1 tspn sea salt
2 teaspoons Dijon mustard
1 teaspoon tamari
1/2 teaspoon garlic powder
2 medjool dates*



Method:

Blend all ingredients in a high powered blender or food processor until smooth and creamy.