**Baba ganoush eggplant salad**

Ingredients:

* **Cooking oil**
* 2-3 **eggplants**
* juice from 1 **lemon**
* 3-6 cloves **garlic**, minced
* 2-3 TBSP **tahini**
* ¼ to ½ cup extra-virgin **olive oil**
* Optional: ¼ cup **parsley**, chopped
* Kosher **salt**

Instructions:

* Warm up **cooking oil**.
* Peel **eggplant** “zebra style,” like a two-tone watermelon--stripes.
* Slice eggplant (about ¼ inch thick). Generously **salt** each side. Sauté. Peek to see whether the bottoms are dark brown. If so, flip over, removing after both sides are dark brown and soft.
* Place on cutting board or a large mixing bowl.
* Pour oil from the drying pan over the mixture.
* Go crazy with a large knife and a fork, chopping and blending all items until the pieces are pico-de-gallo sized.
* Add **lemon juice**, **garlic**, **tahini**, and **parsley**. Mix ingredients together.
* Little by little, drizzle **olive oil** and continue mixing until you’re happy with the consistency.
* **Salt** to taste.