

# Baba Ganoush

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*By: Concetta Maceo-Sims from Maceo Spice. This was made for a virtual cooking class in partnership with Rosenberg Library.*

## INGREDIENTS LIST

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- 2 Large Eggplants
  - ½ cup Labne (or Vegan Plain Yogurt)
  - ½ Lemon
  - 1 Tbl fresh chopped Garlic
  - 1 Tbl Maceo All Season
  - 2 Tsp Smoked Paprika
  - Fresh Mint
1. On a grill, smoke the eggplant for an hour, rotating them every 15 minutes or so, until they are falling apart. If you can't smoke them on a grill, you can cook them in the oven at 375 for about 45 minutes.
  2. Tune in to the cooking class to find out what's next!

