

Melitzanosalata - Eggplant Dip

I enjoy eggplant in any form possible. I love to see it sitting in the produce displays, and I love to see it in my kitchen. This dish is just a great first course for a Greek dinner party.

Ingredients

Olive oil
1 eggplant
1 tablespoon white vinegar
2 tablespoons lemon juice
1 tablespoon fine-chopped parsley
1 clove garlic
1 cup yogurt
1 3-ounce package cream cheese
1 tablespoon bread crumbs
Salt and pepper to taste

Directions

Brush a baking pan with 1 tablespoon olive oil.
Slice the eggplant in half, the long way, and place it, cut side down, on the oiled baking pan.
Bake 375° for 45 minutes, or until soft.

Cut the eggplant, including the skin, into small pieces, and place in a blender.
Add 3 tablespoons olive oil, the vinegar, lemon juice, parsley, and garlic.
Blend until smooth.
Add the yogurt, cream cheese, and bread crumbs.
Blend again, and add salt and pepper.
Refrigerate overnight.

Use as a dip with bread, crackers, fingers, etc.