

Roasted Eggplant Dip

From the kitchen of Mrs. Karen “Snacky” Saake

Ingredients:

- 1 medium eggplant
- 2 red bell peppers, seeded
- 1 red onion, peeled
- 2 garlic cloves, minced
- 3 Tablespoons good olive oil
- 1 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper
- 1 Tablespoon tomato paste

Directions

Preheat the oven to 400 degrees F.

Cut the eggplant, bell pepper, and onion into 1-inch cubes. Toss them in a large bowl with the garlic, olive oil, salt, and pepper. Spread them on a baking sheet. Roast for 45 minutes, until the vegetables are lightly browned and soft, tossing once during cooking. Cool slightly.

Place the vegetables in a food processor fitted with a steel blade, add the tomato paste, and pulse 3 or 4 times to blend. Taste for salt and pepper.

Serve with various cut vegetable dippers.

Nutritional info not available at this time.

