



## Zucchini Baba Ganoush

By Susan Spungen

Serves 4 as a starter

- 3 medium zucchini (about 8 ounces each)
- 1 clove garlic
- 1/4 teaspoon salt, plus more to taste
- Freshly ground pepper
- 2 tablespoons tahini
- 1 tablespoon lemon juice
- 1/4 cup plain yogurt (any fat content)
- Sumac or Za'atar, to sprinkle
- Extra-virgin olive oil
- Handful fresh mint leaves, optional

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1. Heat a gas grill to medium (perhaps a hair hotter). Place the whole zucchini on the grill, and cook, turning every 5 to 6 minutes as each side gets charred, about 25 minutes total. They should be deeply charred on all sides. Transfer to a plate and let cool.
  2. Set up a deep bowl with a sieve on top.
  3. When cool enough to handle, slit the top of a zucchini lengthwise and scoop out the flesh with a spoon, leaving the charred skin behind. Alternatively, you can peel the skin from the flesh, whatever is easier. Scoop the flesh into the sieve, grate the garlic into it, and let drain, stirring occasionally. It will be completely soft, so no need to mash or puree in a food processor.
  4. Discard the liquid and transfer the flesh to the bowl. Add the salt (start with 1/4 teaspoon, and add more to taste), pepper (to taste), tahini, lemon juice, and yogurt.
  5. Sprinkle the top with sumac or za'atar and drizzle with oil.
  6. If the mint leaves are small, you can sprinkle them on whole, but otherwise chop them and sprinkle them over top. Serve with flatbreads or crackers.

