

Taheeni - Lebanese Cocktail Dip

Written by Friends' Contribution



Ingredients

Quantity	Measure	Ingredients	Description
1	Medium	Brinjals - black shiny	Cooked
1	Pods (whole)	Garlic	
3	Tablespoon	Lime Juice	
3	Tablespoon	Olive Oil	
2	Tablespoon	Parsley	finely chopped
1	Teaspoon	Salt	

Method

Cook the brinjal in water, or on an open flame, and peel the skin, and remove the pulp. Put the pulp in a blender, with lime juice, olive oil, garlic and salt. Blend at high speed for one minute. until it is creamy. Stop the blender, and loosen the pulp if needed. Add 2 tablespoons each of [Tahina](#) and [Hammoss](#) and blend again and make a smooth mixture. Add a little olive oil if necessary. Taste and add salt and lime juice if needed. Serve in a serving bowl..