

# Baba Ghanoush, Chermoula Dip, Hitipi Dip

Disney's Boardwalk Resort

Spoodles

## Ingredients for Baba Ghanoush

- 1 eggplant, whole, pierced
- 3 oz. jar tahini
- ¼ cup garlic, roasted
- 1/3 cup lemon juice, fresh
- Salt - To taste
- Tabasco Sauce - To taste

## Directions for Baba Ghanoush

1. Pierce the eggplant over the entire surface. Lightly coat with olive oil.
2. Roast to 350° for about 40 minutes, or until they collapse. Allow to cool.
3. Remove the skin.
4. Mix with all the other ingredients.
5. Puree in the food processor until smooth.
6. Adjust the seasoning.

## Ingredients for Chermoula Dip

Servings: 4

- ¾ cup chopped cilantro
- 4 cloves garlic, crushed
- 1 tsp. cumin
- 1 tsp. paprika
- 1/4 – ½ tsp. ground chili pepper (optional)
- 6 tbsp. peanut or extra-virgin olive oil
- Juice of 1 lemon or 3 tbsp. wine vinegar

## Directions for Chermoula Dip

1. Blend everything together in a food processor.

## Ingredients for Hitipi Dip

Servings: 2

- 1 lb. Feta Cheese
- 6 ½ oz. Yogurt, Plain
- 4 ¾ oz. Sour Cream
- ½ oz. Garlic, Roasted/Puree
- to taste Kosher Salt

## Directions for Hitipi Dip

1. Place all the ingredients into a food processor or blender.
2. Process until smooth.
3. Store refrigerated.
4. Serving ideas: Serve with bread as a dip or on sandwiches



