

JULIA CHILD'S EGGPLANT-WALNUT DIP

Ingredients:

2 firm shiny Eggplants (2 lbs)
1 cup finely chopped toasted Walnuts
3 Garlic cloves, smashed & minced
1 tsp freshly grated Ginger
¼ tsp ground Allspice
Salt & Pepper
5-8 tbsp EVO
Crackers

Directions:

Heat oven to 425 degrees and bake eggplants until very soft, about 30-35 minutes. When cool enough to handle scrape flesh into bowl of mixer and beat at high speed until smooth and fluffy, about two minutes. Add walnuts, garlic, ginger, allspice, two big pinches of salt and one of pepper and mix well. With mixer running drizzle in oil as if making mayo, just until mixture is emulsified. Stop, taste and adjust seasonings. Beat in remaining oil if desired. Serve warm with crackers.

SPECIAL EQUIPMENT: Electric Mixer