

SMOKEY EGGPLANT DIP

Ingredients

2 pounds slender
Eggplant, about 6 or 8

2 large roasted Shallot
*see note

1 Cup heavy Cream

2 teaspoons Sherry
Vinegar

1 teaspoon Salt

Directions

Over a flame or under a broiler, char Eggplant on all sides until black & blistered.

Allow to cool before peeling off the skin with your fingers but reserve the most charred pieces for the last step!

In a medium saucepan combine Roasted Shallot, peeled Eggplant and Cream and bring to a simmer.

Let cook down for about 30 minutes, stirring often until thickened.

Use an immersion blender to puree, adding in Salt, Sherry Vinegar and finally about 1 or 2 Tablespoons of the charred skin- this is where the real smokiness comes from and gives the dip a deep color!

Add to taste the charred skin and salt, but don't overdo as it will intensify as it infuses.

Serve with crusty bread slices or fresh Pita for dipping.

**Roasted Shallot: Remove the root end from several bulbs of fresh Shallot and place in a small roasting pan. Fill with Blended Oil so that the Shallot is submerged and cover with foil. Bake at 350F for about 40 minutes. Remove from oven and cool to room temperature before storing in the refrigerator for up to 3 months. Use the Oil to sauté or make salad dressing.*