

# Eggplant Puree

Lady Ol'ga Kaffa

1 Eggplant (cut in half lengthwise)  
½ Cup Yogurt  
1 Medium Clove Garlic (minced)  
1 Tbls. Curry Powder  
1 Tbls. Fresh Dill (minced)

1 Lemon (juiced)  
½ Cup Mashed Chickpeas  
1 Tbls. Fresh Dill (minced)  
6 Oz Feta Cheese (crumbled)  
Salt & Pepper

Preheat oven to 350 degrees.

Using a long handled fork prick meat of eggplant, being careful not to pierce the skin. Sprinkle salt over the meaty part and turn upside-down in a colander. Let drain for a ½ hour. This will remove the bitter taste. Rinse well and pat dry. Bake in a casserole dish skin side down with a quart of water for about 20 minutes.

Remove from the oven and let cool till you are able to handle it.

Scoop out the eggplant into a bowl. Place empty skins back in the casserole dish. Mix together all ingredients except 3 oz Feta, parsley and dill.

Fill shells up with this mixture crumbling the remain Feta on top.

Bake for 15 minutes and garnish with parsley and dill. Serve warm.

Serves 2 as a main dish, serves 4 as a vegetable.

Note: You can substitute Mozzarella cheese for the Feta, but it loses some flavor.