

# Lebanese Taverna Shakshouky

## INGREDIENTS:

2 ea eggplant, whole, grilled or baked	1 ea tomato, diced
1/3 c red bell pepper, julienned	4 ea scallion, diced
1/3 c red bell pepper, julienned	1/2 tsp black pepper
1 tbsp pomegranate molasses	1/2 tsp salt
3 tbsps fresh lemon juice	1/4 tbsp sumac
3 tbsps extra virgin olive oil	6 clove garlic

## PREPARATION:

- 1 Bake or grill the eggplant after making a slit on the top in moderate oven 325F for about 40 minutes, until collapsed.  
Let cool then peel and break up.
- 2 Add diced tomato, scallions and the julienned red pepper.  
Crush the garlic with salt in a mortar and pestel. In a small bowl, mix the garlic paste, lemon juice, oil, black pepper, sumac and pomegranate mollasses.
- 3 Put everything in a large bowl and mix.  
Test for salt and lemon juice to taste.  
Garnish with pomegranate seeds.

ENJOY!

