



Recipe from the Cheyenne Botanic Gardens

Eggplant Dip

2 large eggplants
1 tablespoon olive oil
1 tablespoon lemon juice
1 cup plain yogurt
2 tablespoons chopped fresh dill
1 tablespoon red pepper flakes (optional)
1 teaspoon garlic powder
Salt and Pepper to taste

(Can substitute cilantro for dill and add ½ teaspoon cumin for a different dip)

1. Pierce the eggplants a few times with the tip of a knife and wrap in foil. Roast on a baking sheet for one hour at 350 degrees.
2. Cool eggplants and halve lengthwise. Scoop out the softened pulp and try to discard the seeds. Pulse in a food processor.
3. Add the oil, lemon juice, and salt and pepper. Move to a bowl and fold in the yogurt and other spices.
4. Serve with toasted pita chips.