

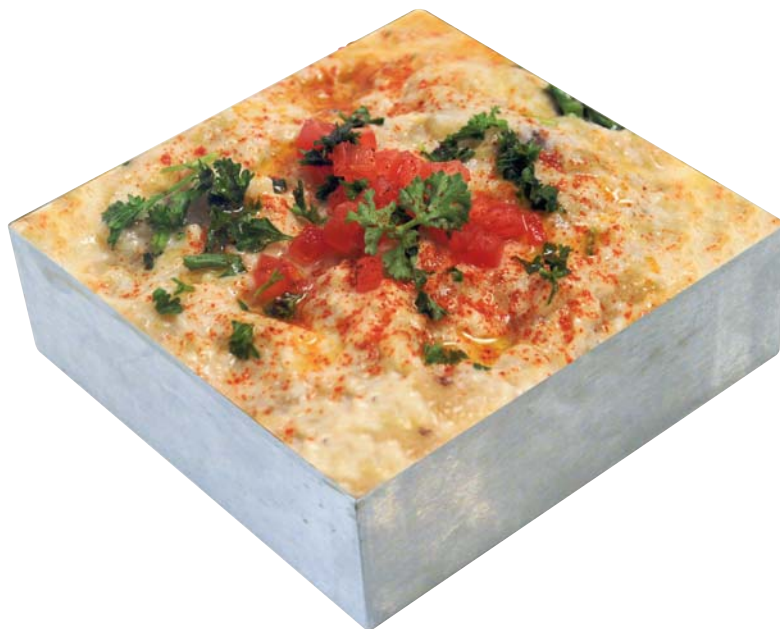
Sauces Dips & Dressing

Baba Ghanouge

Product Description

Baba Ghanouge is a delicious medley of fire roasted eggplants and tahini dressing.

The hours of labor are spared with our simple recipe of combining our Souk Fire Roasted Eggplant puree with our Taratour dressing.



Serving Size: 2 oz Yields: 64 servings (Approx)

Product Recipe

Measurement	Ingredients
1 can (3 qts)	Souk Fire Roasted Eggplant
1 quart	Souk Taratour dressing

Preparation Steps

1. *Open can of Souk Fire Roasted Eggplant and pour contents into a bowl.*
2. *Add Souk Taratour dressing and mix well using a spoon or spatula.*
3. *Spoon into serving vessel and garnish with chopped parsley, paprika, and olive oil.*

Tamaño de la porción: producciones de 2 onzas: 64 porciones (aproximadas)

Pasos de la preparación

1. *Abra la lata y vierta el contenido en un tazón*
2. *Agrege Souk taratour dressing y mezclelo bien utilizando una cuchara o espátula*
3. *Vierta al plato a servir y adorne con perejil, paprika y aceite de oliva.*