

RECIPE

Easy Baba Ganoush Recipe

This simple eggplant appetizer is slightly smoky, creamy, and perfect paired alongside hummus and pita bread.

By **Matty Matheson** | Dec 14 2017, 9:00am



Photo by Heami Lee

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Servings: 4

Prep: 5 minutes

Total: 50 minutes

Ingredients

3 large eggplant
1/4 cup parsley, roughly chopped, plus more for garnish
3 tablespoons olive oil, plus more for serving
2 garlic cloves, minced
zest and juice of 1/2 lemon
kosher salt, to taste

Directions

1. Heat the oven to broil. Place the eggplant on a baking sheet and cook, turning as needed, until charred and blackened, about 15 minutes. Transfer to a bowl and cover tightly with plastic wrap. Set aside to cool, about 30 minutes.
2. Remove eggplants from the bowl, reserving any residual liquid left. Peel away the burned skin. Finely chop the flesh of the eggplant and place in a medium-sized bowl. Stir in 2 tablespoons of the reserved liquid, the parsley, garlic, olive oil, lemon juice and zest, and salt. Garnish with a drizzle of olive oil and more fresh parsley.



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RECIPE

Easy Biscuits Recipe

Simple and flaky and perfect when slathered in a ton of butter.

By **Matty Matheson** | May 29 2018, 9:00am



Photo by Heami Lee

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Makes 7 biscuits

Prep: 10 minutes

Total: 30 minutes

Ingredients

2 ½ cups/380 grams all-purpose flour

2 tablespoons baking powder

1 tablespoon granulated sugar

1 ½ teaspoon kosher salt

8 tablespoons cold unsalted butter, cubed

- 1 cup buttermilk
- 1 large egg
- 1 teaspoon flaky sea salt

Directions

1. Heat the oven to 425°F. In a large bowl, mix the flour, baking powder, sugar, and salt. Using a pastry blender, cut in cold butter until it resembles a coarse crumb. Gently fold in buttermilk and knead to incorporate.
2. Transfer the dough to a lightly floured work surface. Pat the dough into a 3/4-inch thick rectangle and fold the dough over onto itself a total of 5 or 6 times. Pat the dough out again into a rectangle and, using a biscuit cutter, cut out the biscuits making sure to cut straight down and up, instead of twisting the cutter as you are pulling it out of the dough (this will seal the edges of the dough, not allowing the layers of the biscuit to form or rise). Using a 2 ½-inch circle cutter, cut 7 to 8 biscuits.
3. Transfer biscuits to a parchment paper-lined baking sheet. Brush the tops of the biscuits with the egg and sprinkle with the sea salt. Bake until golden, about 15 minutes. Serve warm with butter.

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