



## Ajvar

Makes about 1½ cups

1 Each	Globe Eggplant
3 Each	Red Peppers
1 Head	Garlic
2 Tbs.	Olive Oil
As Needed	Kosher Salt
As Needed	Black Pepper
1 Tbs.	Smoked Paprika
4 tsp.	Apple Cider Vinegar
4 Tbs.	Olive Oil
To Taste	Kosher Salt
To Taste	Black Pepper

### Method:

- Preheat oven to 350°F
- Using the tip of a paring knife, cut small slits in the skin of the eggplant
- Rub the eggplant, peppers and garlic with the oil, season with the salt and pepper
- Roast in the oven for about an hour, or until the eggplant and peppers have collapsed
- Transfer the eggplant, peppers and garlic into a bowl covered with plastic wrap, and allow to cool at room temperature. This step can be done the day before, but make sure to refrigerate after it has had a chance to cool
- Split the eggplant in half lengthwise, and scoop the flesh into a food processor with a blade attachment
- Peel and seed the peppers, and transfer the flesh into the food processor
- Cut the root end off of the head of garlic, and squeeze the roasted garlic pulp into the food processor
- Add the smoked paprika, apple cider vinegar and olive oil to the food processor, and process until smooth
- Season to taste with salt and black pepper
- Transfer into a non-reactive container, cover and refrigerate for up to a week