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Dining & Wine: Recipes

Smoky Eggplant Yogurt Dip With Herbed Pita Chips

By **MELISSA CLARK****TOTAL TIME** 30 minutes, plus heating the grill**INGREDIENTS**

3/4 cup plus 1 tablespoon extra-virgin olive oil, more for serving

1/4 cup packed fresh oregano leaves

3 tablespoons packed fresh thyme leaves

1 teaspoon coarse kosher salt, more to taste

3 pita breads, whole wheat or regular

1 1/2 pounds small, thin eggplant like Japanese or Italian

3 garlic cloves, minced

1/3 cup plain Greek yogurt

Juice of 1/2 lemon, more to taste

1/2 teaspoon black pepper

Fresh mint leaves, for garnish (optional)

Pitted, sliced dates, for garnish (optional)

Pomegranate seeds, for garnish (optional)

PREPARATION

1. Heat the grill. Meanwhile, in a blender combine 3/4 cup olive oil, the oregano, thyme and 1/2 teaspoon salt. Blend until you have a rough purée, 2 to 5 minutes depending on how strong your blender is. Taste and add a pinch of salt if needed. Purée should be well seasoned.
2. Split pita breads in half along their seams to make 6 flat rounds. Brush both sides of each pita round with herb purée.
3. When grill is hot, cook the eggplant, whole, until skins are shriveled and flesh has collapsed, about 8 to 12 minutes per side. Transfer to a bowl to cool.
4. Grill pitas until crisp, about 30 seconds to 1 minute per side. Let rest for a minute or two until cool enough to handle but still very warm, then slice each round into 6 wedges.
5. Peel eggplant and put flesh in a food processor with remaining 1 tablespoon oil, the garlic, yogurt, lemon juice, pepper and remaining 1/2 teaspoon salt. Purée, then taste and add more lemon or salt (or both) if needed. Serve the dip spread on a plate, drizzled with more olive oil and garnished with mint,

dates and pomegranate seeds if desired.

YIELD 6 to 8 servings

Originally published with [Getting a Doubter to Dip Into Eggplant](#)
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