

## Eggplant Spread

Serves 8

This unusual eggplant dish is a great addition to your standard salads and challah repertoire!

1 eggplant  
2 hard boiled eggs  
2 onions  
1 tbsp oil  
Salt to taste

Cut the eggplant in half and bake at 350 with the skin up until soft.

Make two hard-boiled eggs.

Saute the onions in oil.

In a food processor, process the egg into small pieces and remove. Do the same with the eggplant and then with the onions. Combine and add salt to taste. The consistency should be paste-like. This goes great on Challah!