

# Kashke BademJoon

## Ingredients:

- 1 tsp Black Pepper
- 1 tsp Turmeric
- 1 tsp Paprika
- 2 tbsp Sesame Seed
- 2 tsp Salt (one before cooked eggplant and one after cooked eggplant)
  
- Vegetable Oil Preferred
- ½ Cup Crushed Walnuts
- ½ Cup Kashk (You can find in any Mideastern Store)
- 2 tbsp Dry Mint
- 5 Medium Size Eggplants (Peeled)
- 1 Large Yellow Onion (Peeled & Diced)
- 1 Large Garlic Clove (Minced)
- 2/3 Cup Water (Added to Kashk)

(If you would like your Kashke BademJoon to have a smoother texture and be finer, use a mixer for Onion, garlic and walnuts but just don't let it turns to paste)

## Instructions

1. Preheat the oven to 400 degrees
2. Cut the eggplants in half
3. In a bowl pour some vegetable oil and 1 tsp of salt (doesn't matter how much oil, later just add more if you need to), Brush the eggplants with oil and salt all over, back and front.
4. Stab the eggplants with a fork (helps cooking faster)
5. Lay the eggplants on a piece of foil and put them in the oven for 45 minutes (make sure your eggplants are not very dry, add more oil to them if you need to)

**(Now prep the rest and go back to the eggplants when they are cooked)**

6. Chop the onion and the garlic into dice pieces and put them on a side.
7. Crush the walnuts by using a mixer or try your best with whatever you have at home. (More crushed the walnuts, the better)
8. Mix your measured spices in a plate (except the salt) and put on a side.

1. In a small pan add 2 tbsp of oil, 2 shots of water and preheat it on the stove.
2. Add onion, garlic and spices to the hot oil. Sautee for **3 minutes** on **high hit**, add the crush walnuts to it and leave it on the stove on a **low heat** for **7 minutes**.
3. 45 minutes should be done, now put the cooked eggplants in a large bowl and smash them with a fork or with whatever else you have at home that works best for you. Add **1 tsp of salt** to the eggplants and mix them up.
4. In a bigger pan add 1 tbsp of oil and mix the smashed eggplants and the rest of the prep together and leave it on the stove on a **low heat** for **10 minutes**.
5. Add 2/3 a cup of water to 1/2 a cup of Kashk and leave it on a side.
6. In a small pan add 1 tbsp of oil and add 2 tbsp of dry mint and heat it up on the stove on **low heat** for **only 1 minute**. (Do Not keep it on the stove more than that because it may cause a bitter taste)
7. Add the mixed Kashk and water to the mint and leave it on the stove on a **low heat** for **another minute** then add it to the eggplant mix and leave it on the stove one a **low heat** for **5 minutes**.

## Done

### Garnish:

- Kashk
- Mint Leaves
- Walnuts
- Grilled Onion