



**A great
side
dish!**



Grilled Eggplants

**2 medium eggplants cut into 1/2 inch slices
(if sliced to thin, will not hold up on grill)**

Marinade:

1 cup extra virgin olive oil

1/3 cup Balsamic Vinegar

6-10 fresh Basil leaves torn into small pieces

3 cloves whole garlic

salt and pepper to taste

Preheat the barbeque until heated well. Brush olive oil on grill surface. Dip eggplant in marinade and place on grill. Cook until fairly soft, about 5-6 minutes then turn over and cook other side, brushing from time to time with marinade. Cooking time for eggplant should be about 10-15 minutes. After cooked, remove from grill. Pour a little marinade over the top and serve with crusty bread or on the side with your favorite meat dish. Can be eaten hot off the grill or at room temperature.

A nice slice of Fontina cheese on the top of the eggplant during the final grilling is a wonderful treat! Many vegetables can be grilled, however, some should be blanched first (cooked in boiling water until just tender), so that they don't have to be grilled long. Any vegetables that you grill should also be about 1/2 inch thick so that they will not fall apart while grilling. Cook vegetables quickly over medium heat and keep moist with marinade. This cooking method is a little tricky, but well worth the extra effort.