

GRILLED EGGPLANT SALAD

www.susta.org/gosouth/com/eggplant.stm*

A wonderful roasted flavor to be served as a salad or appetizer.

2-3 small eggplant or 1 large

Flavored oil (chili, garlic or rosemary)

1 red pepper

1 clove garlic, minced

2 tbsp. chopped fresh parsley

1 tbsp. each: olive oil, lemon juice and balsamic vinegar

1 tsp. each: fresh chopped basil and Dijon mustard

Slice eggplant lengthwise into ½" thick slices. Brush sides with flavored oil. Place eggplant slices and whole red pepper on barbecue. Grill, covered, on high heat. Turn eggplant slices until lightly charred, remove from barbecue. Turn red pepper so all sides are well charred and blistered; remove from barbecue and place in a paper bag. When pepper is cool, peel off skin. Remove stem and seeds; slice into strips. In a shallow dish combine pepper strips and eggplant slices. Whisk together remaining ingredients; pour over pepper and eggplant. Cover and refrigerate several hours or overnight. Serve alone or on a bed of mixed lettuce. Makes 2 servings.

*SUSTA: The Southern United States Trade Association – the above website gives many interesting southern dishes.