

Marinated Char Grilled Eggplant

Slice eggplant vertically. Sprinkle with salt and place in layers in a dish. Let stand for 20mins. The salt takes out the bitterness from the eggplant.

Rinse and pat dry with a clean tea towel or paper towel.

Brush the BBQ grill or hotplate with olive oil and barbeque the eggplant. Alternately you can brush the slices with olive oil and grill.

Cook until brown and soft. Remove immediately and marinate in the following:

50/50 olive oil and balsamic vinegar.

1 clove crushed garlic

Salt to taste.

I usually use about 1tablespoon each of oil and vinegar to one large eggplant.

Stir the marinade through and serve warm or cold as antipasto or side dish with Greek or Lebanese food. You'll never buy it from the deli again!

This recipe can be done equally well with zucchini.

Store in glass jars in the refrigerator.