



Bruschetta With Eggplant Caviar

Makes about 3 cups

1 pound eggplant (any variety) *
4 garlic cloves, coarsely chopped *
2 cups tomatoes, chopped and peeled *
½ cup onion, coarsely chopped *
2 tablespoons olive oil
¼ cup coarsely chopped cilantro or parsley*
1 tablespoon lemon juice
1 teaspoon salt
1 teaspoon pepper

1 baguette*

Preheat oven to 350 degrees

Slice the eggplant in half and place cut side down on baking sheet. Bake until soft and tender until skin pulls away from the flesh. About 1 hour, depending on the size of the eggplant. Remove from oven and cool.

When the eggplant is cool, peel it and coarsely chop the flesh. Set aside.

In a food processor, combine the tomatoes, onion, garlic and olive oil. Process until smooth. Add the eggplant, cilantro or parsley, lemon juice and salt and pepper. Process until smooth. Serve on toasted slices of baguette.

Adapted from William Sonoma

*Items available at Chicago Downtown Farmstand

September 30, 2009

