

Grilled Eggplant with Herbs and Capers **Recipe from our July-Sept. 2013 Newsletter**

- 4 Japanese eggplants halved lengthwise
- 1 clove garlic, minced
- 1/4 Cup capers, rinsed, drained and chopped
- 1 Tbs. finely chopped mint leaves
- 1 Tbs. finely chopped fresh basil
- Freshly ground pepper
- 2 Tbs. freshly grated Pecorino, Romano, or Parmigiano Reggiano cheese
- 1/2 C extra-virgin olive oil, more or less



Preheat the grill.

1. Halve the eggplant lengthwise. Using a small paring knife, make a series of cross-hatches to the cut surface of each eggplant, cutting into the flesh but not through the skin. Salt lightly and let sit about 5 minutes while making the herb mixture.
2. In a medium bowl, combine the capers, mint, and basil and mash lightly with a fork to make a coarse paste. Stir in grated cheese and pepper (both the capers and cheese are salty so I don't add additional salt but you can if you prefer) and mix well.
3. Rinse the eggplant with water and pat dry with paper towels. Brush the eggplant well with olive oil. Press the herb mixture into the cuts in each eggplant. Drizzle each stuffed eggplant with a bit of additional olive oil.
4. Place the eggplants, cut side up, on a grill. Brown lightly, then move off the direct heat and continue to cook about 8 to 12 minutes until the eggplant is soft.
5. You can sprinkle with additional cheese before serving. May be served hot or at room temperature.