

Purple Eggplant with Mint and Garlic



Sprinkle sliced eggplant with kosher salt and allow to sit for 30 minutes will remove the bitterness from the eggplant

Makes 6 appetizer servings

1 1/2 pounds purple eggplant, trimmed and diced

1 1/4t kosher salt

3T red wine vinegar

2T red wine

1t sugar

1 garlic clove, minced

1/2c mint leaves, chopped

2/3c olive oil

Place diced eggplant in strainer. Sprinkle with 1t salt and allow to drain 30 minutes. Rinse eggplant, drain and pat dry to remove any excess water.

Preheat oven to 400. Whisk together vinegar, wine, sugar and remaining salt in small bowl until sugar is dissolved. Stir in garlic and mint.

Roast eggplant for 15~20 minutes, stirring twice. Allow to cool and place in zip~lock bag. Add vinegar~mint mixture and marinate eggplant in refrigerator for at least 8 hours.

Serve on toasted baguette slices spread with goat cheese.

Prepare Ahead Tip

Eggplant can be marinated up to 36 hours in refrigerator.