

## **Baked Eggplant Slices**

Eggplant

1 Egg

2 Tbs. Milk

Bread Crumbs

Olive oil

Salt and Pepper to taste

Wash, peel, and slice eggplant ½” thick. Beat 1 egg and 2 Tbs. Milk. Wash eggplant in egg mixture and dredge in bread crumbs. Bake on cookie sheet with olive oil on both sides. Cook at 350° for 35-45 minutes or until tender. Salt and pepper to taste. (eggplant slices can also be fried in olive oil)

## **Turkish Eggplant**

2 large eggplant

2 cloves crushed garlic

1 lemon

2-3 Tbsp. olive oil

Salt and pepper to taste

Tomatoes

Wash and remove top of 2 large eggplants. Bake on cookie sheet for 45 minutes at 350°. Cool and skin eggplant and spoon into bowl. Then mash eggplant. Add 2 cloves crushed garlic, the juice of one lemon, 2-3 Tbsp. olive oil, and salt and pepper to taste. Mix well and serve chilled with tomatoes.

## Eggplant Relish

3 tablespoons extra virgin olive oil

1 large eggplant ((1 ¼) pounds), peeled and cut into ½ inch dice

2 garlic cloves

1 medium shallot, cut into ¼ inch dice

1 large celery rib, cut into ¼ inch dice

1 large plum tomato, cut into ¼ inch dice

6 pitted kalamata olives, minced

2 tablespoons finely chopped basil

2 teaspoons fresh lemon juice

¼ teaspoon fennel seeds, chopped

Salt and freshly ground pepper

1. In a large non-stick skillet, heat 2 tablespoons of olive oil. Add the eggplant and cook over moderately high heat, stirring often, until the eggplant is tender and browned, about 4 minutes. Transfer the eggplant to a bowl.
2. Heat the remaining 1 tablespoon of olive oil in the skillet. Add the garlic, shallot, and celery and cook over moderate heat, stirring often, until the shallot is softened, 4 minutes. Stir in the tomato and cook for 30 seconds. Add the tomato mixture to the eggplant along with the olives, basil, lemon juice, and fennel seeds. Stir gently. Season the relish with salt and pepper and serve. Make Ahead: the relish can be refrigerated overnight.