

Eggplant Caviar

From – *The Vegetarian Epicure Book Two*

2 ½ lb eggplant
1 large, firm tomato
½ cup minced onion
2 cloves garlic, minced
½ cucumber, peeled, seeded, and grated
12 -15 pitted cured black olives, sliced off the pits
1 ½ Tbsp olive oil
1 Tsp lemon juice
fresh ground black pepper to taste

- Prick the eggplants a few times with a fork and bake them at 400F for 50-60 minutes. Allow them to cool until you can easily handle them.
- Split the eggplants lengthwise with a sharp knife and scrape out all the pulp. If the seeds are dark brown and starting to separate from the rest of the eggplant, they will be bitter, discard them. Discard the skins. Chop the eggplant pulp coarsely and drain off the excess moisture.
- Chop the tomato coarsely. Combine all the ingredients and mix thoroughly. Taste, and correct seasoning. Chill before serving.



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