

Indirect Grill Eggplant Halves

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WITH HERBS

- Slice eggplants in half lengthwise.
- Make shallow cuts on flesh side.
- Combine 1/3 cup olive oil and ¼ cup each minced onion and parsley.
- Brush on eggplant, pushing into slits.
- Grill, covered and turning as needed, until flesh is soft and skin is crisp (20 to 30 minutes).
- Garnish with parsley.

GREEK STYLE

- Substitute minced or pureed olives (or tapenade) for the parsley.
- Garnish with crumbled feta and more olives.

JAPANESE STYLE

- Brush with neutral oil.
- In a saucepan, heat ¼ cup miso and 2 Tbsp each sugar, mirin and sake until sugar dissolves.
- Add 1 Tbsp grated ginger.
- Brush mixture over eggplant after it's halfway cooked.
- Garnish with scallions.



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