Indirect Grill Eggplant Rounds
From – foodnetwork.com

ITALIAN STYLE

• Cut eggplants into 1” thick rounds. Make shallow cuts on both faces and rub with a mixture of 1/3 cup olive oil and 1 Tbsp minced garlic.
• Grill, covered, until tender and lightly browned (turning and brushing with more oil as needed (about 20 minutes).
• Layer with grilled tomato and mozzarella.
• Garnish with basil.

NORTH AFRICAN STYLE

• Use just 3 Tbsp olive oil.
• Add 2 Tbsp honey and 1 Tbsp ground cumin.
• Forget the mozzarella.
• Layer with onion and/or tomato and, if you like, cooked ground beef or lamb.
• Garnish with parsley

PARMESAN AND BREAD CRUMBS

• Add red pepper flakes to the olive oil and garlic.
• At the end of grilling, loosen eggplant from grate.
• Top with bread crumbs and shaved Parmesan to melt.
• Tomatoes are nice, though optional.
• Mozzarella is overkill.

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