



Eggplant Salad

from The Silver Palate Cookbook

- 3 medium eggplants (4-5lbs or so) skin on, cut into cubes
- 1 cup olive oil
- 1 tablespoon coarse sea salt
- 4 cloves garlic, peeled & minced
- 2 large yellow onions, peeled, halved & thinly sliced
- 1 cup fresh basil leaves, coarsely chopped
- juice of 2 lemons
- ground black pepper to taste

Preheat oven to 400. Toss eggplant with salt, minced garlic and half the oil. Spread in single layer on foil-lined baking sheet or pan and roast for 35 minutes, until soft but not mushy. Cool and transfer to a bowl.

Meanwhile, saute onions in remaining olive oil over med-low heat for 15 min or until tender and golden. Add to eggplant. Toss with lemon juice and basil, add freshly ground pepper and adjust seasoning to taste. Serve at room temp.