Chopped Eggplant Appetizer

Description

Unusual eggplant appetizer, with baked eggplant and onion, then chilled and served on crisp leaves of lettuce or as a spread with slices of crusty sourdough bread.



Ingredients

- 1 large eggplant
- 1 brown onion, medium
- 3 tbsps extra virgin olive oil
- 3 tbsps white wine vinegar
- 1/2 tsp dried basil
- 1/8 tsp dried marjoram
- 1/4 tsp coriander
- 1/2 tsp sugar
- 1/4 tsp fresh ground black pepper
- 1/2 tsp sea salt

Summary

Yield: 4
Prep Time: 1 hour
Category: Appetizers
Cuisine: French
Tags: eggplant

Instructions

Wash and dry the eggplant. Trim of the stem end. Peel the onion, remove outer skin. Put the eggplant in a shallow baking dish and bake in a pre-heated 350° F oven for 45 minutes. After the eggplant has baked for 10 minutes, place the onion beside it on the baking dish. The eggplant and onion will be done at the same time.

Remove baking dish from the oven and let the eggplant and onion cool for 15 minutes. Peel the skin off the eggplant and cut the pulp in 1/2 inch cubes. Mince the onion very fine. Combine the eggplant and onion in a serving bowl or soufflé dish that can be refrigerated.

Add the olive oil, white wine vinegar, sugar, basil, marjoram, coriander salt and pepper. Mix thoroughly with a wooden spoon. Cover the dish with plastic wrap and refrigerate for at least 4 hours before serving.

Notes

Try serving over crisp leaves of Romaine lettuce, or as a spread with slices of crusty sourdough bread.