

Eggplant with Mozzarella, Tomato Basil

1 large eggplant

Salt-olive oil

2 cloves garlic minced

8 oz. high quality Mozzarella cheese, sliced

Fresh basil leaves

2-3 Tomatoes, thinly sliced

1. Slice the eggplant crosswise about ¼” thick. Sprinkle with sea salt and leave to leach liquid for 30 minutes. Rinse and pat dry.
2. Brush eggplant with olive oil on both sides and grill lightly. Remove from grill and sprinkle with a few garlic on each piece. Lay one slice of Mozzarella on each piece, one basil leaf and one slice of tomato.
3. Fold over and seal with toothpick. Brush with olive oil and grill for about 5 minutes on each side or until cheese melts.