

BOUBI'S EGGPLANT SALAD

INGREDIENTS

This is 1 of those recipes from the 'old country' with no set amount for each ingredient

Eggplant (firm)
Green Onion (minced)
Red Radish (minced)
Cherry tomatoes (cut in 1/4's)
Garlic (minced)
Cucumber (chopped)
Lemon juice (to taste)
Extra virgin olive oil (same amount as lemon juice)
Salt & pepper to taste



COOKING DIRECTIONS

- 1 Preheat oven to 450 & line a baking sheet with foil
- 2 Poke holes in eggplant with a fork - one on each end & 3 times on each side
- 3 Roast eggplant until it collapses (25 minutes) & then cool
- 4 Scoop out flesh & discard the skins
- 5 Process eggplant flesh & place in a bowl
- 6 Add remaining ingredients mixing thoroughly
- 7 Chill until ready to serve but take it out of the refrigerator at least 1/2 an hour before serving

NOTES

You can roast eggplant several hours before you use it in a recipe

- 1 Large globe eggplants require at least 25 minutes to roast depending how plump they are
- 2 Small narrow eggplants (Japanese & Italian) take about 15 minutes to roast