

# EGGPLANT BRUSCHETTA

## INGREDIENTS

- 1 Eggplant (medium) (washed with skin on) (cut into 1/2 inch slices)  
Non-stick cooking spray
- 1 Baguette French bread (cut into 16 slices 1 1/2 inches thick)
- 16 Cherry Tomatoes (cut in 1/2)
- 1/4 C Basil (fresh) (washed) (chopped)
- 2 T Balsamic vinegar
- 1/2 C Ricotta Cheese (skim) (there is a pareve version - see below)  
Salt & pepper to taste



## COOKING DIRECTIONS

- 1 Pre-heat your outdoor or indoor grill to medium-high heat
- 2 If you don't have a grill, spray non-stick cooking spray on a flat griddle type of pan to use on your stove
- 3 Season the top of the eggplant circles with salt & pepper & then spray with non-stick cooking spray
- 4 Grill eggplant slices on medium heat for 4-5 minutes with seasoning side down
- 5 During those 4-5 minutes season & spray the tops of the eggplant circles
- 6 Flip the circles & grill for another 4-5 minutes
- 7 Allow eggplant to cool slightly & then chop into bite size pieces
- 8 Grill bread slices on medium heat for 30 seconds on each side
- 9 In a bowl, combine eggplant, tomatoes, basil, balsamic vinegar & salt and pepper to taste
- 10 Top each slice of baguette with a generous teaspoon of ricotta & then a generous Tablespoon of the mix
- 11 Can be served warm or cool

## PAREVE KOSHER RICOTTA



## DAIRY KOSHER RICOTTA

