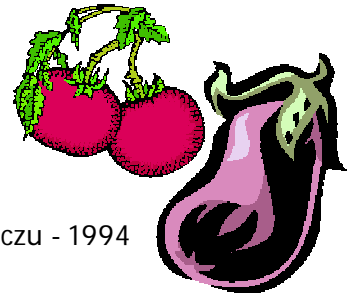


July '10:

For the summer picnic season, try this interesting and tasty eggplant salad. Fresh vegetables are available in all the markets and farm stands now. A great make-ahead recipe for eggplant that is similar in taste to ratatouille, but cool and refreshing with your summer barbeques. I hope you enjoy this original recipe!

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EGGPLANT & TOMATO SALAD:

- ~ Peel and cube one medium eggplant (approx. 3-4 cups cubed)
- ~ Sauté eggplant cubes in 3 tsp. olive oil for about 3 minutes;
add 1/2 C. chopped onion and 2 minced garlic cloves - continue cooking 10 min.
- ~ Add 1-2 Tbsp. water and 2 chopped tomatoes (approx. 2 C. chopped)
- ~ Cover and cook 10 minutes
- ~ Remove from heat and chill 3-4 hrs. or overnight

- ~ Add dressing:

2 chopped fresh tomatoes	1/2 C. each oil and vinegar
1 tsp. dried dill weed	1 tsp. celery seed
1/2 tsp. rosemary leaves	
- ~ Stir together dressing ingredients until well blended; then stir into COLD eggplant mixture.
- ~ Top salad with 1 C. sour cream - spread it over, but not quite covering the salad
- ~ Sprinkle top with 1/2 tsp. dried dill