

# Indirect Grill Eggplant Rounds

*From – foodnetwork.com*

## *ITALIAN STYLE*

- Cut eggplants into 1” thick rounds. Make shallow cuts on both faces and rub with a mixture of 1/3 cup olive oil and 1 Tbsp minced garlic.
- Grill, covered, until tender and lightly browned (turning and brushing with more oil as needed (about 20 minutes).
- Layer with grilled tomato and mozzarella.
- Garnish with basil.

## *NORTH AFRICAN STYLE*

- Use just 3 Tbsp olive oil.
- Add 2 Tbsp honey and 1 Tbsp ground cumin.
- Forget the mozzarella.
- Layer with onion and/or tomato and, if you like, cooked ground beef or lamb.
- Garnish with parsley

## *PARMESAN AND BREAD CRUMBS*

- Add red pepper flakes to the olive oil and garlic.
- At the end of grilling, loosen eggplant from grate.
- Top with bread crumbs and shaved Parmesan to melt.
- Tomatoes are nice, though optional.
- Mozzarella is overkill.



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