

Medium Heat Direct Grill Eggplant Planks

From – foodnetwork.com

SIMPLE

- Cut eggplants into planks 1/2” to 3/4” thick.
- Combine 1/3 cup olive oil and 1 tsp minced garlic.
- Brush over planks and place directly on the grill.
- Cook until dark brown on both sides, about 10 minutes total, turning as needed.

LEBANESE STYLE

- Keep the olive oil and garlic.
- In the last few minutes of grilling, brush eggplant with a mixture of thick yogurt and fresh lemon juice.
- Garnish with mint.

CHINESE STYLE

- Instead of olive oil, use 1 Tbsp sesame oil with 4 Tbsp hoisin sauce, 1 tsp each rice-wine vinegar and soy sauce, a dash of chili powder and fresh minced ginger.
- Garnish with cilantro.



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