

Soy-Glazed Broiled Eggplant

From – *COOKING from the farmers' market*

2 Tbsp olive oil plus extra for greasing

¼ cup white miso

2 Tbsp rice wine vinegar

1 Tbsp soy sauce

1 Tbsp sugar

1 tsp grated fresh ginger

4 Asian eggplants

2 Tbsp chopped fresh basil

- Preheat broiler. Brush a large baking sheet with olive oil.
- In a small bowl, whisk together the miso, vinegar, soy sauce, 1 Tbsp water, the sugar and ginger to make a glaze.
- Cut the eggplants in half lengthwise and place cut side up on the baking sheet. Brush with the 2 Tbsp of oil.
- Broil until they begin to soften and turn golden, about 5 minutes.
- Remove from the oven, brush with the glaze and broil again for 2 minutes longer.
- Remove from the oven and turn the baking sheet 180 degrees. Continue to broil until the eggplant is tender and the glaze is golden brown, 4 to 5 minutes.
- To serve, arrange the eggplant slices on a platter and sprinkle evenly with the chopped basil. Serve right away.



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