



## Dave Rich's Grilled Eggplant with Rosemary Garlic Olive Oil

### Ingredients:

*This recipe calls for a sweet, tiny eggplant called "Fairy Tale Eggplant" but they are very hard to find. You can substitute Italian, Japanese, or Chinese eggplant, sliced in half length-wise, stems removed.*

1 pound fairy tale eggplant halved lengthwise, stems intact (or use a substitute eggplant)  
Kosher salt  
¼ cup olive oil, plus more for brushing  
2 medium garlic cloves, finely chopped  
1 teaspoon coarsely chopped fresh rosemary  
1 teaspoon fresh lemon juice  
Freshly ground pepper

### Preparation:

Prepare your barbeque grill.

Lightly season the cut eggplant with salt and let it sit while the grill is heating up and while you prepare the garlic oil.

In a small saucepan, cook the oil and garlic over low heat, stirring occasionally, until the garlic is golden, 3 - 4 minutes. **DO NOT LET THE GARLIC BURN.** Remove from the heat, add the rosemary and set aside.

Brush the eggplant halves all over with some of the oil mixture. Place them on the grill cut side down and grill, covered, until grill marks appear, 1 - 5 minutes. Using tongs, carefully flip them and grill, covered, until completely tender, 1 - 3 minutes more.

Arrange cut side up on a serving platter. Whisk the lemon juice into the remaining oil mixture and drizzle over the eggplant. Sprinkle lightly with salt and pepper and serve. Cooking times will vary according to the size of the eggplant used, so keep an eye on them while grilling.

You can put a piece of aluminum foil sprayed with Pam on the grill to keep the eggplant from sticking. If you press the foil down onto the grill and heat it before putting the eggplant on it, you can still get nice grill marks. Do not spray with the Pam until right before you add the food or it will burn.