

Farmers' Market Eggplant Crostini

Makes about 36 crostini

1 pound eggplant, ends trimmed and cut into ¼-inch dices prepared as follows:

Before cooking, the eggplant should be “sweated.” Wash eggplant and cut off the top & bottom (peel if desired). Then, cut the eggplant into desired size; place in colander in sink. Salt eggplant & set aside for 30 minutes. The eggplant should then be rinsed and patted dry with paper towel. Then use as directed in recipe. “Sweating” will cut down on bitterness and prevents excessive oil from being soaked up during cooking process.

1 zucchini, ends trimmed and cut into ¼-inch dice
1 red bell pepper
Cooking oil spray
1 T olive oil
1 T red wine vinegar
2 cloves garlic, minced
½ cup small red onion, diced
¼ cup chopped fresh basil,
½ cup crumbled feta cheese (optional)

Preheat oven to 425 degrees F. For easy clean up, cover baking sheet with aluminum foil. Place eggplant, zucchini and **whole** red pepper on the foil



lined baking sheet. Lightly spray zucchini, pepper and eggplant with oil. Roast for 25 minutes.

Place roasted red pepper in a closed paper or plastic bag for 10 minutes. Remove from bag, peel, seed and stem the pepper. Cut pepper into ¼-inch dices. In a medium bowl, mix olive oil, vinegar and garlic. Add basil to the dressing and lightly toss. Add minced onion and roasted eggplant, zucchini and red pepper and mix well. Season to taste with salt and pepper. Spoon eggplant mixture onto crostini and serve. May also be served with pita chips, as a sandwich or salad. Best when made in advance and refrigerated so flavors have time to blend.

Crostini

1 baguette, sliced into ½-inch thick slices
2 T olive oil
Sea salt and coarse ground black pepper

Preheat oven to 400 degrees F. Arrange baguette slices on baking sheet. Lightly drizzle or brush with olive oil and season with salt and pepper. Bake until bread is light golden, about 8 minutes.

Adapted from KCET eggplant recipe contest winner, Sheila Murray, CA

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