



LOON ORGANICS

loonorganics@hotmail.com

www.loonorganics.com

Laura Frerichs & Adam Cullip

23229 200th St Hutchinson, MN 55350

Phone: 320.587.0140

Grilled Eggplant with Basil

1-2 Globe eggplants and/or 2-3 Japanese eggplants

¼ cup olive oil ¼ cup chopped basil (leaves and stems are fine)

2 cloves garlic, minced Salt

Heat your grill to high heat. Slice Globe (tear-drop shaped) eggplants into rounds about ¼" thick. Slice the Japanese eggplants length-wise also about ¼" thick. Combine chopped basil, minced garlic, olive oil in a small bowl or puree together in a blender to make a pesto-like mixture. Rub or brush eggplant slices on both sides with the olive oil mixture, but do not dip the eggplant into the mixture otherwise it will absorb too much oil and become soggy. Salt eggplant slices generously and grill for 3-4 minutes on each side or until outsides are lightly golden brown and slightly charred. Eggplant should be tender. Remove from grill and eat immediately. Or spread eggplant slices with pesto and put on bread, top with fresh tomato and melted parmesan cheese (for an open-faced pesto eggplant sandwich. Yum!