



# LOON ORGANICS

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## *Eggplant Preserved in Oil*

3 lbs Japanese eggplant  
1 cup salt  
1 bunch mint, leaves only  
4 garlic cloves, thinly sliced  
1 tablespoon dried acacia flowers (I used the recommended substitute, dried oregano)  
4 tablespoons red wine vinegar  
4 serrano chiles  
extra virgin olive oil

Trim eggplants & cut lengthwise into 1/4" strips. In a bowl, toss them with salt to coat, then place them on a rack over a baking sheet. Cover with one layer of cheesecloth (or paper towels) and place weight on top (I used heavy ceramic lasagna pans; can also use bricks wrapped in foil). Set in a cool place to drain for 12 hours (overnight).

Remove the eggplant from the rack & place in a large bowl. Add mint, garlic, acacia flowers or oregano, and 2 tablespoons of the vinegar and toss to coat thoroughly. Layer eggplant slices/mint/garlic mixture in 2 wide-mouth, 1-quart mason jars, placing a chili between layers every so often. When nearly full, press the eggplant down and add the remaining 2 tablespoons of vinegar (1 to each jar). Fill the jars with olive oil, cover, and refrigerate for a week before serving. Leave the jar at room temperature at least an hour before serving (to allow the oil to "un-coagulate"). Will last 2 months.

Recipe adapted from Mario Batali and passed on to us from CSA member, Amy.