

Recipe- Eggplant “Tartine” with Tomatoes, Olives, and Cucumbers

(from Around My French Table by Dorie Greenspan)

Ingredients (serves 6)

Eggplant, large	1	Vidalia or spring onion, small dice	1 med
Olive oil	abt 3 Tbs	Garlic, minced	1 clove
Salt & pepper	to taste	Green olives, pitted & slivered	5 large
Cucumber, peeled, halved, & seeded	1	Capers, rinsed & dried	1 Tbs
Grape or cherry tomatoes, quartered	1 pint	Fresh oregano, coarsely chopped	2 Tbs
Celery, trimmed, finely diced	2 stalks	Red wine vinegar	3 Tbs

Method

Center a rack in the oven, and pre-heat the oven to 375°F. Line a baking sheet with a silicone mat, parchment, or nonstick aluminum foil. Using a vegetable peeler, working from the top of the eggplant to the bottom, cut away the eggplant’s skin at 2-inch intervals. Cut off the top and bottom of the eggplant, and then slice it crosswise into 6 slices, each about 1” thick. Put the slices on the lined baking sheet and brush each slice with about 1 tsp of olive oil. Season lightly with the salt and pepper, and roast slices for about 45 minutes or until they are tender all the way through- test with the tip of a knife- and lightly browned. Cool the eggplant on the baking sheet. Using a mandolin or the slicing blade of a box grater, thinly slice the cucumber. In a large bowl, toss together the tomatoes, celery, onion, garlic, olives, capers, and oregano. Whisk together the vinegar and one tablespoon of olive oil. Pour this dressing over the vegetables, and toss well. Season with salt and pepper to taste. Arrange the eggplant slices on a platter and spoon the tomato salsa over it. Toss the cucumbers with a drizzle of olive oil, strew them over the tartines, and sprinkle with a little more salt.