

Cooking With Rania

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Grilled Eggplant with Red Peppers and Feta Cheese

- 3 – 4 Japanese Eggplant – sliced into ½-inch pieces
- 2 – 3 red peppers – Grilled and peeled after grilling - sliced
- 1 cup Feta cheese – crumbled
- Fresh basil sprigs for garnish

Marinade:

- ½ cup Balsamic vinegar
- 1/3 cup olive oil
- 3 cloves of garlic - chopped
- ½ cup chopped basil
- Salt and pepper to taste

DIRECTIONS

Combine the balsamic vinegar with the olive oil and add in the garlic, basil and salt and pepper to taste.

Brush a little of the mixture over the eggplant slices and grill the eggplant just until cooked through and softened.

Grill the peppers until they the skin turns black and blistered. Peel the black skin off of the peppers until cold running water. You will end up with bright red and fully cooked peppers.

Layer the eggplant and peppers on a serving platter and pour the remaining marinade over the vegetables. Top with the Feta cheese and garnish with sprigs of fresh basil. (Serves 6)