

Eggplant Salad with Basil

From The Silver Palate Cookbook by Julee Rosso & Sheila Lukins
(adapted quantities by Beth)

Ingredients:

2 eggplants, about 2 pounds in all, cut into 1 ½ " cubes (do not peel)
2/3 cup olive oil, divided
1 tablespoon kosher salt
4 garlic cloves, peeled and minced
1 large yellow onion peeled and thinly sliced
freshly ground pepper to taste
1 cup chopped basil leaves, coarsely chopped or chiffonade
juice of one lemon

Instructions:

It's important to release the bitter juices from eggplant before using it in your recipe. Cut the eggplant as directed, layer it into a colander salting generously as you go. Let it stand for 30-60 minutes. Rinse off the salt and pat it thoroughly dry on paper towels.

1. Preheat oven to 400 F
2. Line a roasting pan with foil and add eggplant. Toss with half of the olive oil, the kosher or coarse salt and the minced garlic. Bake for 35 minutes, until the eggplant is soft but not mushy. Cool slightly and transfer to a large bowl.
3. Heat remaining olive oil in a large skillet. Add sliced onions and cook, covered, over low heat until tender, about 15 minutes. Add onions to the eggplant.
4. Season generously with black pepper; add fresh basil and lemon juice. Toss together. Adjust seasonings and serve at room temperature. Serves 4-5.