

Batinjaan Zalud-eggplant salad

Serves 8

2# eggplant-peeled and cut into 1 inch slices

½ c olive oil

¼ c diced yellow onion

3 cloves garlic, minced

4 Tbs lemon juice

1 tsp salt

¼ tsp black pepper

1 Tbs sugar

8 slices tomato

8 black olives

1 sm bunch parsley

Fry eggplant slices in oil until soft. Mash eggplant and roughly mix with rest of ingredients except tomato, olive and parsley. Chill mixture. Once chilled scoop out ½ cup of mixture place in center of 6/7 inch plate. Mash it down to for 1 inch perimeter inside of rim of plate. Drizzle with olive oil. Place tomato slice in center and top with black olive. Garnish with small spring of parsley