



Braise

Eggplant Caviar

- 2 to 3 eggplants
- 1 red bell pepper
- 3 cloves garlic, crushed
- 2 large heirloom tomatoes, cut in half, seeds removed
- 1 small red onion, finely diced
- 1 lemon juiced
- ¼ cup apple cider vinegar
- ½ cup basil, finely chopped
- ½ to ¾ cup olive oil, extra virgin
- 2 tablespoons salt
- 1 teaspoon pepper

Roast whole eggplants on outdoor grill over medium low heat. Eggplant will turn soft and skin will be light brown in color, about 15 minutes. Grill pepper over medium high heat until skin turns black, remove and let cool. Cut in half and remove stem and seeds, don't remove skin. Grill tomatoes until skin is slightly charred, about 3 to 5 minutes, remove and let cool.

Scoop out flesh of eggplant and cut into fine dice. Chop peppers and tomatoes in same fashion. Combine into bowl and add remaining ingredients; mix until well combined.

Make at least one day in advance so flavors can marry.