

Grilled Japanese Eggplant and Tomato Salad (Serves 6)

3 cups Japanese eggplant

¼ cup balsamic vinegar

2 Tbsp olive oil

3 cups diced fresh, ripe tomatoes

2 ears fresh, cooked, chilled corn

1 bell pepper, sliced

½ tsp grated, fresh ginger root

3 shallots, thinly sliced

2 tsp minced garlic

2 tbsp chopped basil and cilantro

Black pepper & Parmesan cheese to taste (*Feta cheese to taste*)

Preheat grill to medium, slice eggplant in half, lengthwise. Brush both sides of eggplant with vinegar and olive oil. Place eggplant cut side down on grill (4 min. each side).

Combine tomatoes, bell pepper, garlic, salt in large bowl with leftover vinegar and oil.

Cool eggplant a few minutes; slice into 1 inch bites. Mix in basil & cilantro. Add salt and pepper to taste. Top with Parmesan cheese if desired.