

# EGGPLANT BRUSCHETTA

*This is adapted from a Russian recipe that is used as a spread on sandwiches, or simply on bread or crackers for a “plowman’s lunch” with cured meats, cheeses & pickles. I prefer to keep the vegetables chunky rather than a thick paste as is commonly found and serve this more as an appetizer on toasted slices of baguette. This could also be served over cooked pasta instead of a traditional pasta sauce.*

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## Ingredients

2 Tablespoon Blended Oil

1 medium Candy Onion, about 8 ounces

1 Chocolate Pepper

1 Carmen Pepper

2 medium Eggplant, about 2 pounds

2 Tablespoons Tomato Paste

1 Tablespoon chopped Garlic

2 teaspoons Salt

## Directions

Cut onion & peppers into ¼ inch dice.

Heat oil in a saucepan over medium heat until oil is shimmering and add diced onion & peppers. Stir well and cook for 3 minutes onion should be beginning to turn golden brown at the edges and slightly softened.

Meanwhile chop eggplant into ¼ inch dice as well and then add to the pan. After another 2 minutes add tomato paste and garlic and stir all ingredients together.

Before tomato begins to scorch, pour in 2 Cups of water and stir to lift any ingredients off the bottom this will create a tomato sauce that will cook the eggplant.

Reduce heat to medium-low and allow to simmer for 15 minutes.

When eggplant has cooked, and sauce has reduced to a thick consistency, season with salt and then allow to cool.

Refrigerate overnight for best flavor.

Let the Bruschetta come to room temperature before serving with toasted bread or crackers as an appetizer or snack.

