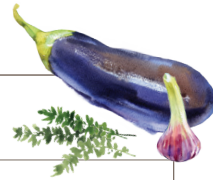


## Grilled Eggplant with Herbs



Serves: 4

Prep time: 10-15 min.

Cook time: 10-15 min.

### Ingredients

- 3 tablespoons extra virgin olive oil
- 2 cloves garlic, minced
- 1 medium-large eggplant, cut in 1/2" slices
- Salt and pepper to taste
- 1 tablespoon sherry vinegar
- 1 tablespoon minced fresh oregano



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For your 4x6 recipe card - print 2-sided & trim along dotted line.  
Cardstock is preferred



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## Grilled Eggplant with Herbs

### Directions

1. Preheat the grill to medium high. Heat the olive oil in a small skillet with the garlic just until it sizzles. Brush the eggplant slices lightly with oil, leaving the garlic behind. Sprinkle to taste with salt and pepper.
2. Grill for 3-4 minutes on each side or until marked and cooked through.
3. Place eggplant on a plate and top with the reserved garlic and any oil left in the skillet. Sprinkle lightly with vinegar, add more salt and pepper if desired, and sprinkle with oregano. Serve immediately, or cover and permit to marinate at room temperature for 2-3 hours.



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Backside. Please refer to opposite side for printing and cutting instructions



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