

CHARGRILLED EGGPLANT

1. Slice large eggplants. Salt and leave to stand for 1 hour or more.
2. Drain and rinse with cold water .
3. OPTIONAL - Boil 1 cup of water and 1 cup vinegar and stir eggplants in quickly and drain well.
4. Fry in a grill pan.
5. Mix together garlic, oregano, chilli flakes (optional) and ground pepper and oil. Mix gently with eggplant slices.
6. Layer in a dish and cover with oil.