

## **Eggplant and Red Pepper Salad, Oven Roasted**

(A note, this can be halved but I've found it's so beloved of my household that they always look around and say, that's all there is? And we are not that many people!)

4 large eggplants

Kosher salt

2 large red/yellow pepper (I like to use one of each)

Olive oil

5-6 pickles in brine, chopped into small cubes

1-2 teaspoons brine from pickles only after checking how salty it is!!

2 crushed cloves garlic

2 tablespoons chopped parsley

2 tablespoons lemon juice

2 tablespoons cider vinegar

2 tablespoons olive oil

### **Directions:**

Wash the eggplants and chop off their green tops. Slice them lengthwise (leave the top attached for easy cubing later) and in between the slices, generously salt with coarse or kosher salt. Set into colander to let the bitter juices drip out for at least 30 minutes. In the meantime, gather your ingredients, wash and chop peppers into cubes and prepare rimmed baking pans by covering with tin foil and generously coating bottom of trays in olive oil (about 1/4-1/3 cup). After the 30 minutes are up, turn oven to 420 F and rinse off eggplants well and pat dry.

Cube the eggplants and together with the peppers, toss in the prepared pans and IMMEDIATELY (so no oil will get sucked up in one spot) toss toss toss to coat evenly. Pop into the preheated oven and roast for about 30 minutes, open oven and stir with spoon or spatula and replace in oven roasting between 15-30 more minutes or till eggplant deflates and lightly browns. Remove from oven and scoop into large bowl. Add the pickles, garlic, parsley, lemon juice, cider vinegar and olive oil. Toss all together and check if it needs more salt. If so, add a bit of the brine from the pickles. Toss again and serve with pita, crackers, challah or I like to serve as an appetizer with fresh cut salad and techina on the side.