

Smoky Eggplant Salad

1 large eggplant

kosher/coarse salt

Oil spray or regular oil

2-3 tablespoons mayonnaise

2 tablespoons mild oil (better not olive, it overpowers the delicate flavor)

Salt and pepper to taste

2 tablespoons very finely chopped onion (I actually prefer dehydrated onion in this for a more subtle flavor, about a teaspoon, but you can use fresh if you choose)

Directions:

Wash the eggplant, chop off its green head, poke holes into the eggplant with a skewer or fork and slice lengthwise in half. Heavily sprinkle with kosher or coarse salt. Let sit 30 minutes to draw out the bitter juices. Rinse eggplant well and pat dry. Take a baking pan and spray with oil and place eggplant cut side down, spray top of eggplant halves lightly with oil. Preheat broiler on low and broil for 25-35 minutes or till top is charred and dark and when pressed with a finger (carefully!) deflates. Lift off peel or scoop out the white flesh, whichever way is easier. into a bowl. Let eggplant sit and pour off most of the juices, leaving a bit for that smoky flavor. Mash the eggplant and add the mayo, oil, salt and pepper (check since the eggplant has absorbed some of the kosher salt, you don't want to oversalt it) and finely chopped fresh or dehydrated onion. Mix well together and let sit and meld the flavors about half an hour. Serve with vegetables to scoop or pita, crackers or matzah.