

Ricks TURKISH EGGPLANT SALAD

1 lg eggplant (Rick uses 5 skinny 'Japanese' eggplants - quicker to cook)

Juice of 1/2 lemon

Salt

1/3 c extra virgin olive oil

2 ts mashed garlic

2 1/2 tb vinegar

Tomato slices, onion slices and
black Greek olives for garnish

Cook unpeeled eggplant until it is charred on the outside & the flesh is thoroughly soft. Cool slightly & then peel.

Place eggplant in a bowl with the lemon juice & salt. Mash well. Add olive oil, garlic & vinegar, blend thoroughly. Serve on a plate garnished with tomato, onion & olives.



Rick in front of the Blue Mosque-Istanbul, Turkey 2004