



Grilled Eggplant Salad

NIBBLEDISH CONTRIBUTOR

Ingredients

1 medium eggplant, sliced, salted, rinsed, and dried

2 tablespoons of fresh chopped oregano

2 tablespoons of fresh chopped mint

1 garlic clove, minced

1/2 cup freshly squeezed lemon juice

3/4 cup fruity olive oil

salt and pepper to taste

1/2 cup crumbled Feta cheese

Instructions

Brush the eggplant slices with some of the oil and grill the eggplant slices over hot coals until the flesh softens, but remove the slices before they become mushy.

Combine the herbs, lemon juice, salt, pepper, and the remaining oil to create a "lemonette".

Toss the eggplant slices, while still warm, with the lemonette.

To serve, top the eggplant salad with crumbled Feta cheese and more fresh chopped herbs.