

Eggplant Salad

White vinegar with Thyme

Ingredients

4 -5 Eggplants
1 Dried onion
A handful of chopped parsley
1 tbsp. White vinegar with thyme
3 tbsp. Extra virgin olive oil
Salt & Pepper

If you bake the eggplants over the open fire they will have a nice smokey taste.



Preparation

Καλή όρεξη!

- Start your grill and place the eggplants on the fire.
- Bake them until they are brown on all sides and very soft.
- When they are ready, put them in a bowl. Leave them for 10 minutes.
- Remove the stalk, cut them in half and empty them with a spoon.
- While the eggplants are cooking, prepare the onions.
- Peel them, cut them into small cubes and put them into a bowl.
- Finely chop the parsley and add it to the onions.
- Add white vinegar with thyme, extra virgin olive oil, salt & pepper.
- Leave it to marinate until the eggplants are ready.
- Add the onions to the eggplants and mix everything together.
- Add more vinegar or salt according to your taste.



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Koutsis, 20500 Nemea, Greece
www.sofiatisfisis.gr
mail@sofiatisfisis.gr