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Grilled Eggplant Sandwich

This sandwich is the creation of Chris at Goose the Market (www.goosethemarket.com) in Indianapolis, Indiana. Although the market is known for its incredible selection of cured and fresh meats, Chris always has delicious, seasonal lunch options for the vegetarian to enjoy.

One small eggplant, peeled and cut into ½ inch thick slices
Kosher salt
Olive oil
2 tablespoons fresh basil, finely chopped
Freshly ground black pepper
One 6 inch crusty roll or piece of baguette, sliced lengthwise
2 tablespoons Country Mouse/City Mouse Mama J's Romesco Sauce
(www.countrymousecitymouseindy.com)
One slice Garlic Havarti cheese

Lightly salt both sides of the eggplant and lay them on a rack placed over paper towels to drain for 15 minutes. (A cookie cooling rack is great for this.)

While the eggplant is draining, preheat your grill to medium high.

Pat the eggplant dry with paper towels and lightly brush them with olive oil.

Sprinkle the eggplant with the basil and pepper.

Grill the eggplant slices until they are tender and have light grill marks on them. (This will only take a few minutes on each side so watch them carefully to avoid burning.)

Slather the inside of the roll or baguette with the romesco sauce, layer on the eggplant, top with the cheese, slice, and serve immediately.

Serves 1.

Victoria Wesseler

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