



Moroccan Eggplant Salad

Ingredients:

2 medium eggplants, about $\frac{3}{4}$ lb each
 $\frac{1}{2}$ cup extra virgin olive oil
Kosher salt and freshly ground pepper
1 tablespoon crushed garlic
1 lb tomatoes, peeled, halved, seeded and chopped
Tiny pinch sugar
 $\frac{3}{4}$ teaspoon ground cumin
 $\frac{1}{2}$ teaspoon sweet paprika
 $\frac{1}{8}$ teaspoon cayenne pepper
1 red pepper, seeded, peeled and chopped
2 tablespoons capers, drained
2 tablespoons finely chopped cilantro
2 tablespoons finely chopped parsley
1-2 tablespoons fresh lemon juice

Directions:

Center a rack in the middle of the oven. Pre-heat oven at 375 degrees fahrenheit.

Halve each eggplant lengthwise.

Brush the flesh with 4 tablespoons of olive oil and season with salt and pepper. Place them cut side down on a baking sheet lined with foil.

Roast until tender, and golden brown, about 20 minutes. Remove from the oven, peel while still hot and allow the flesh to drain in a colander over a bowl. Discard the dripping juices.

Meanwhile, heat 3 tablespoons of the olive oil in a medium nonstick pan over medium heat.

Add the garlic and cook until it just starts to turn golden, about 1 minute.

Add the tomatoes, sugar, cumin, paprika, cayenne, and salt, and cook, stirring occasionally for 20 minutes.

Chop the eggplant roughly and add to the skillet; continue cooking, stirring often, until thick, about 10 to 15 minutes more.

Transfer to a bowl and stir in the red pepper, capers, cilantro, parsley, and lemon juice to taste. Let it cool, then cover and refrigerate overnight.

Return the salad to room temperature and toss with the remaining olive oil before serving