



## AMERICAN FLATBREAD MAPLE GRILLED EGGPLANT

By CHEF GEORGE SCHENK of AMERICAN FLATBREAD

### INGREDIENTS

2 medium Eggplant  
1/3 cup extra virgin olive oil  
4-5 tbl balsamic vinegar  
3-4 tbl VT maple syrup  
Sea salt  
Black pepper freshly ground

**ON THE PLATE:** The Eggplant is a great vegetarian main course, or serve it as an accompaniment to fish, chicken, or flatbread. Leftover eggplant is excellent in sandwiches or as a topping to flatbread.

Try pairing the eggplant with goat cheese, locally made sausage, or roasted tomatoes.

### EGGPLANT

Slice the eggplant lengthwise ¼ to ½ inch thickness, do not peel the eggplant but discard the side slices.

Lay the slices on a wire rack and sprinkle with the salt. After about a half hour, when the salt has drawn out the water, wipe the slices with a clean kitchen towel.

Whisk together oil, vinegar, maple syrup and salt and pepper to taste.

Preheat a grill to medium heat and grill eggplant, brushing with vinaigrette frequently. Grill until golden brown.

Enjoy!