

## **Eggplant Salad** - vinegars give a nice 'zing' to the salad

- 1/2 cup bulgur
- 1 cup chicken stock
- 1/2 teas ground cumin
- 2 teasp dried oregano
- 1 pound eggplant, peeled, cut into 1/8" slices
- 3 Tbls olive oil
- 1 Tbls minced garlic
- 1 cup coarsely chopped onion
- 1/3 cup coarsely chopped celery
- 1 large green pepper, coarsely chopped
- 1 Tbls balsamic vinegar
- 1/4 cup tomato juice
- 1 1/2 Tbls wine vinegar
- 1/4 teaspoon each: salt and black pepper



Bring chicken stock to a boil. Stir in half of the cumin & Oregano and all of the bulgar. Bring to a boil then reduce heat and slow-boil for 1 minute. Cover and remove from heat.

Arrange eggplant slices across doubled sheet of paper toweling. Cover with doubled sheet and press out as much liquid as possible. Stack slices and cut into 1/2 inch cubes.

Heat 2 Tbls oil in a large skillet. Add eggplant; sprinkle with remaining spices. Saute over medium heat, stirring often until eggplant softens (about 4 mins). Add half each garlic and onion, all celery and green pepper. Cook 2 minutes.

Pour balsamic around sides of skillet. Combine with mixture and cook 30 seconds. Cover and simmer for 7-8 minutes, stirring often until liquid is absorbed. Transfer to large bowl. Add rest of garlic, onion. Drain liquid off of bulgar and add to eggplant along with wine vinegar, salt, pepper & remaining oil.

Serve at room temperature or chilled.