



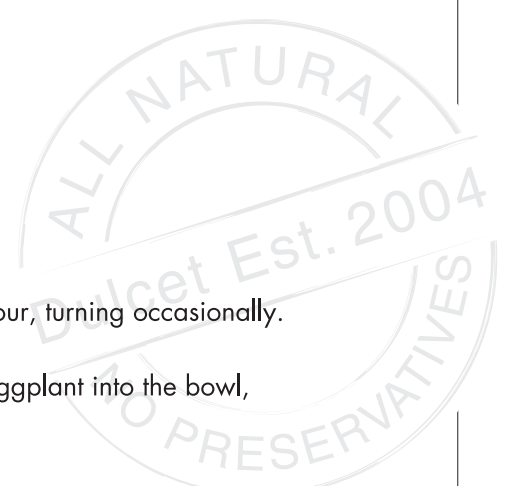
Eggplant Caviar

From dulcetcuisine.com

- 1 large eggplant
- 2 T cilantro, chopped
- 2 scallions, chopped
- ¼ c Dulcet Asian Dressing & Sauce

1. Wash and score the skin of the eggplant.
2. Place the eggplant on a parchment lined baking sheet.
3. Place the eggplant in a preheated 475 degree oven for approx. 1 hour, turning occasionally.
4. Remove eggplant from oven and allow to cool.
5. Working over the bowl of a food processor, scrape the flesh of the eggplant into the bowl, discard the skin.
6. Puree all of the ingredients together.

Serve with crackers, toast points or toasted pita chips.



Notes: _____

From our test kitchen:

For a spicier version use ¼ c Asian Reduction Sauce in place of the Asian Dressing. See Asian Reduction Sauce recipe.