



Grilled Moroccan Eggplant

From dulcetcuisine.com

- 1 Italian globe eggplant
- 1 red onion, peeled
- 1 large red bell pepper
- 3 T Dulcet Peppery Moroccan Ketchup, or more to taste
- Extra virgin olive oil

1. Trim and remove stems from the eggplant, onion, and pepper and slice thickly. Cut pepper into 3-4 pieces, as flat as possible.
2. Place vegetables on a hot, greased grill and cook, turning until the skin on the peppers char and the eggplant begins to soften. OR place on a greased, foil-lined broiler pan and broil until cooked, removing the slices as they are cooked, let vegetables cool.
3. Peel the red pepper and eggplant, and roughly chop.
4. Chop the grilled onion and add to the other vegetables.
5. Place in a bowl, and toss with ketchup.
6. Chill thoroughly and drizzle with olive oil just before serving.

Serving Suggestion: Serve as a side dish or with crackers as an appetizer.

Notes: _____
