

EGGPLANT CAVIAR

1. 1 lg. eggplant
2. 1 c. finely chopped onion
3. 1 c. finely chopped bell pepper
4. 2 tbsp. olive oil
5. 1 tomato, finely chopped
6. Salt & pepper to taste

Instructions

1. To cook eggplant: boil the eggplant for 25 minutes.
2. Once cooked, let it cool, then peel.
3. Scrape all insides into a bowl and set aside.
4. Discard the skin.
5. In a large skillet, brown the onion and green pepper in the olive oil.
6. Add eggplant and tomato and stir often.
7. Cook until the mixture is well done.
8. Add more oil if it begins to stick.
9. Add Salt and pepper to taste.
10. Once the mixture is cooked, put it in a serving dish and chill.
11. Serve as a spread for pumpernickel bread, French bread or crackers.