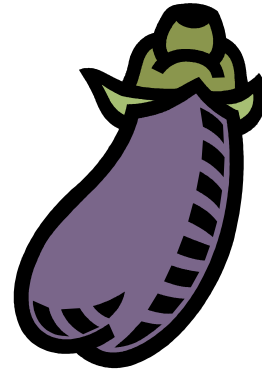


## Bruschetta with Grilled Eggplant and Tomato

1 eggplant, peeled  
olive oil  
4 slices country bread  
salt and pepper  
½ cup crumbled feta cheese  
2 tsp chopped marjoram or thyme  
2 ripe tomatoes, diced  
red wine vinegar, to taste



Cut the eggplant into diagonal slices about 3/8 inch thick. Score one side of each piece diagonally. Brush both sides with oil, then grill or broil on both sides until tender. Toast the bread. Divide eggplant among the pieces, season with salt and pepper, and cover with cheese. Broil until cheese starts to bubble and color in places. Sprinkle with herb and spoon the tomatoes over the top. Finish with a few drops of vinegar.

Comments: This recipe is from my garden mentor, who managed the garden eight years ago. A fresh, quick and savory way to use up those eggplant.