

Eggplant Tomato Stacks

One ripe globe eggplant

4 medium ripe tomatoes

1/2 c. of basil leaves, cut into chiffonade

1/4 c. extra virgin olive oil

Balsamic vinegar to taste

1/2 c. grated Parmesan

Optional- slices of mozzarella, crumbled feta or goat cheese

Sea salt and fresh ground pepper to taste

1. Preheat grill to medium high heat. Trim off ends of eggplant and cut into eight discs (1/2-inch thick). Cut tomatoes in half across the equator.
2. Brush eggplant generously with olive oil on both sides and season with a bit of salt and pepper. Do the same with the tomatoes.
3. Place eggplant on grill and cook (5-6 minutes per side) until golden brown on each side. Remove from heat. Grill tomatoes cut side down 1st for 5-6 minutes per side to get a nice char onto both sides of the tomato.
4. Place eggplant back onto grill over indirect or very low heat. Place grilled tomato on top of each eggplant slice and top with half of Parmesan. Cover BBQ and bake for 7-8 minutes to get everything nice & hot.
5. To serve, sprinkle remaining cheese and top with basil. Drizzle a little balsamic over the top and serve warm.