

Grilled Bread with Eggplant & Basil

BY MONA TALBOTT BON APPÉTIT AUGUST 2014

Ingredients

8 tablespoons olive oil, divided
2 garlic cloves, thinly sliced
1 teaspoon fresh marjoram or oregano leaves
1/4 teaspoon crushed red pepper flakes
1 pound of eggplant, cut into 3/4" pieces
Kosher salt, freshly ground pepper
1 tablespoon fresh lemon juice
8 3/4"-thick slices country-style bread
1/2 cup torn fresh basil leaves
1 ounce Parmesan, shaved

Preparation

Heat 4 tablespoons oil in a large skillet over medium heat. Add garlic, marjoram, and red pepper flakes and cook, stirring often, until garlic is softened but not browned, about 2 minutes. Add eggplant to skillet and cook, tossing occasionally, until just starting to brown, 8–10 minutes. Add 1/2 cup water; season with salt and pepper. Cook, tossing occasionally, until eggplant is very soft, 10–15 minutes. Let cool slightly; mix in lemon juice. Season with salt, pepper, and more lemon juice, if desired.

Meanwhile, prepare grill for medium-high heat. Brush both sides of bread with remaining 4 tablespoons oil and grill until lightly charred, about 2 minutes per side.

Spoon eggplant mixture on toast and top with basil and Parmesan; cut toast in half.

Do ahead: Eggplant can be cooked 2 days ahead. Let cool; cover and chill.