

**FUN WITH EGGPLANT**  
**Two of Rabbi Alan and Laura Rabishaw's**  
**favorite Eggplant Recipes!**

**Mock "Chopped Liver" Eggplant Salad**

2-medium eggplants,  
peeled and sliced

Coarse salt

4+ tablespoons olive oil

2 cups finely chopped  
onions

3 hard-cooked eggs,  
shelled

Salt and pepper to taste

1. Lightly salt the eggplants and leave to drain in a colander for 30 minutes.
2. Squeeze and dry the slices with paper towel. Fry in batches in hot oil until brown on both sides. Drain eggplant in a colander. When all the eggplant is browned, return the fried slices to the skillet and over medium heat, cook and gently crush all the eggplant with the back of a spatula until the oil is released and the contents begin to fry. When the eggplant is lightly browned but still retains some texture remove from the skillet and let cool.
3. Brown onions in olive oil.
4. In a large bowl, combine the eggplant with the onions and eggs, chopping until well blended. Season with salt and pepper and serve chilled.

ALTERNATIVELY—NO FRY: Whole eggplant can be slice in half, vertically, drizzle all around with olive oil, and baked in 375 for 30-45 minutes until soft. Once cooled, scoop all pulp, leaving skin behind. Continue with step 3

## Twice Cooked Eggplant Salad

2-medium eggplants,  
peeled and sliced

2 Cups finely chopped  
onions

Coarse salt

1 Cup red pepper,  
chopped

4+tablespoons olive oil

¼ Cup red wine vinegar

1 Tablespoon ground  
coriander

1 Tablespoon lemon  
juice

1 Teaspoon paprika

Optional: half cup  
chopped parsley

Salt and pepper to  
taste

1. Lightly salt the eggplants and leave to drain in a colander for 30 minutes.
2. Squeeze and dry the slices with paper towel. Fry in batches in hot oil until brown on both sides.
3. Set aside on paper towel. Feel free to remove excess oil.
4. Add 2 tablespoons of olive oil to the now empty pan and then added the red pepper, onion, and spices. Cook until the vegetables are tender.
5. Add the eggplant and vinegar and cook until the vinegar has cooked off. Mash the eggplant while cooking with a wooden spoon.
6. Remove from heat and salt, pepper, lemon juice, and parsley if desired. Serve warm or cold.