

Recipe adapted from [Gourmandelle](#).



Romanian Eggplant Salad

2 large eggplants
1/2 onion, chopped finely
2 T olive oil
Juice of 1 lemon
3 to 4 cloves garlic, minced
Salt to taste

Preheat the broiler. Then using a fork poke holes over the entire surface of each eggplant. Place the eggplants on a baking sheet under the flame in the broiler and roast for 10 to 20 minutes, until blackened. Remove the eggplants, allowing them to cool for 5 to 10 minutes, and peel. Place the peeled eggplants on a wooden cutting board and let rest for 30 minutes or longer. The bitter liquid will drain, making the eggplants sweeter.

Next mash the eggplant using a wooden spoon on the wooden platter. (Do not use metal as it will discolor the eggplant and add bitterness.) Add the mashed eggplant to a bowl and stir in the chopped onion, olive oil, lemon juice and garlic.

Serve the eggplant salad cold on toasted baguettes or as a dip with tomatoes and cucumbers. Also goes well inside a pita pocket.