

Sicilian Bruschetta

Ingredients:

2 good-sized eggplants
3 lg. tomatoes, peeled & chopped
8 oz herbed feta cheese
Olive oil
Salt
Pepper, freshly grated
2 long Italian breads
Fresh basil

Preparation:

Peel the eggplants, slice, and roast in olive oil on the griddle until soft.

Purée with a hand-blender, season with salt and pepper and some olive oil.

Cut the bread on the bias and bake until golden brown. Spread with the eggplant purée, top with the tomatoes and feta, drizzle with olive oil and decorate with some basil chiffonade.