EGGPLANT SALAD

- 1. 1 lg. eggplant
- 2. 1/2 c. minced onion
- 3. 1/4 c. lemon juice
- 4. 1 tsp. honey
- 5. 1 tsp. salt
- 6. 1 garlic clove, crushed
- 7. 1 tsp. basil
- 8. Pepper (ground)
- 9. 1 tbsp. olive oil
- 10. Sliced tomatoes
- 11. Chopped parsley

Instructions

- 1. Wash eggplant and poke holes in it with a fork.
- 2. Place on baking sheet or dish in a 450 degree oven for 1 hour.
- 3. Cool, peel and chop fine.
- 4. Combine with onion, lemon juice, honey, salt, garlic, basil and a little ground pepper.
- 5. Chill to serve.
- 6. Add 1 tablespoon olive oil and pile high on platter in center.
- 7. Put sliced tomatoes around and sprinkle chopped parsley on top.