



## **GRILLED EGGPLANT**

### **INGREDIENTS**

- about 2 pounds of eggplant,
- 2 tablespoons olive oil
- 1 teaspoon minced garlic
- salt and pepper, to taste

### **INSTRUCTIONS**

1. Wash eggplants and pat dry. Combine olive oil and minced garlic. Rub eggplants with olive oil mixture, coating each well. Sprinkle eggplants with salt and pepper. Prepare grill for direct-heat cooking.

2. When coals are ready, place eggplant over direct heat and close lid. Turn several times during cooking. Eggplant should be done in about 5 to 6 minutes.

