

CRAFT HOUSE[®]

— COLLECTION —
GROWN FOR THE CHEF IN YOU!

BABY EGGPLANTS

ENRICH YOUR DISH WITH SAVORY AND VERSATILE BABY EGGPLANTS



SOFTNESS: ● ● ● ○ ○

PREPARATION TIPS

- Slice into 1/2-inch-thick round or lengthwise slices
- Soak in a brine for up to an hour
- Brining will result in a crispy outside and soft, creamy inside
- Before grilling, pat down with towel to remove excess moisture
- Brush lightly with olive oil

GRILLING TRICKS

- Place directly on grill at Medium-High heat
- Flip once grill marks appear on the underside

PRO TIP

For a perfectly grilled eggplant, you need to draw out any excess moisture with salt. This keeps the inside nice and firm instead of getting soggy. You can either generously sprinkle with salt an hour before grilling and then pat down to remove excess moisture. An even better option is to soak them in a simple salt water brine to enhance the flavors:

1. Mix 2 Tbsp kosher salt into 1 cup warm water.
2. Once dissolved, add 8 cups cold water.
3. Completely submerge eggplant slices for up to an hour.
4. Remove and pat dry with a towel before grilling.

GOES WELL WITH...

Parmesan, Olives, Sesame, Tahini, Pesto, Halloumi Cheese

SERVING SUGGESTION

Serve with grilled Halloumi Cheese, a delicious, unripen cheese made for backyard barbecues because it stays firm without melting. Try alternating Eggplants, Halloumi and San Marzano Tomatoes on skewers for the ultimate grilled app experience.

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