



1527 Pacific Ave.
Santa Cruz, C 95060
800-936-1055
www.mytoque.com

Bruschetta with Eggplant, Red Pepper, Tomatoes, and Goat Cheese

Serves 4 - 6 as an appetizer

Freshly grilled bread is hard to beat, but, grilled bread smeared with creamy goat cheese and a medley of grilled veggies nears perfection! This bruschetta makes a wonderful appetizer, or side dish, for an end-of-summer dinner. Try it tonight!

Ingredients:

1 eggplant, cut into 1/4" thick, long plank slices
1 red pepper, halved
6-8 leaves basil, chiffonade cut
3 small tomatoes
1 loaf French bread, sliced
Olive oil, for brushing on bread
1 clove garlic
6 oz goat cheese

Dressing Ingredients:

2 tablespoons olive oil
1 tablespoon balsamic vinegar
1/4 teaspoon dried oregano
1/4 teaspoon Kosher salt
1/4 teaspoon freshly cracked pepper
1 teaspoon Dijon mustard

Directions:

1. Cut the eggplant into long plank slices about 1/4-inch thick -- no need to peel. Halve the pepper. Drizzle both the eggplant slices and the pepper halves with olive oil, Kosher salt, and pepper. Prepare a medium-hot grill, and grill the eggplant slices for 3 - 4 minutes on each side, or until golden brown. Remove the eggplant from the grill, and cut into a 1/4-inch dice.
2. Grill the pepper halves until slightly charred and tender, also for about 3 - 4 minutes per side. Remove the pepper from the grill. Place the pepper halves in a paper bag or covered bowl for a few minutes, this will allow you to easily remove the pepper's peel after a few minutes of cooling. Once cooled, peel away the pepper's skin and then cut into a 1/4-inch dice.
3. While the vegetables grill, prepare the dressing by whisking all of the ingredients together in a small bowl.
4. Slice the basil into a fine chiffonade cut. Do this by stacking clean basil leaves together, then rolling them up the long-way. With a sharp knife, slice the roll with narrow cuts to produce finely sliced shreds.
5. Dice the tomatoes.
6. Grill the bread! Slice the bread on the diagonal. Brush both sides with olive oil. Grill the bread over direct heat until well-toasted and golden brown on both sides. After the bread is well-toasted, lightly rub each piece with a whole raw clove of garlic. The grilled bread will naturally act as a grater to the raw garlic giving the bread a thin layer of bold garlic flavor.
7. Once the bread has been grilled, you're ready to serve the bruschetta, smear goat cheese on each grilled slice. Top with the vegetables and garnish with the basil.