

# GRILLED EGGPLANT WITH TZATZIKI

During my college semester abroad, I made my way from Belgium all the way to Greece to meet up with my college roommate, Sarah. We spent a month on the southern side of Crete in the little beach town of Matala. We lived on grapes, chocolate cookies, and beer, but once a week we would treat ourselves to a real meal and always order pastitsio, moussaka and grilled eggplant with tzatziki. I still don't have a great recipe for the pastitsio and moussaka, but this grilled eggplant dish has become a summer staple.

## FOR TZATZIKI

- 1 cup finely grated cucumber
- 1 cup whole milk Greek yogurt
- 1 tablespoon lemon juice
- 1 tablespoon olive oil
- 2 garlic cloves, finely minced
- $\frac{1}{2}$  teaspoon sea salt
- 2 tablespoons chopped chives

## FOR GRILLED EGGPLANT

- 2 tablespoons salt
- 1 cup warm water
- 5 cups cold water
- 2 large eggplants
- Olive oil, for grill grates

$\frac{1}{2}$  cup olive oil

sea salt

chopped dill for garnish

## **PREPARATION**

### **FOR TZATZIKI**

Grate the cucumber using the large holes on a box grater. Squeeze as much water out as possible.

Place cucumber in bowl. Add in yogurt, lemon juice, olive oil, garlic, salt and chives. Stir to combine. Cover and refrigerate at least one-hour before serving.

### **FOR GRILLED EGGPLANT**

In a large bowl, dissolve 2 tablespoons of salt into the warm water until the salt is dissolved. Add 5 cups of cold water and set aside.

Cut the eggplant into 3/4-inch thick rings and place them into the brine. Use a plate to hold down the eggplant so it is fully immersed in the water. Allow to soak for 45 minutes.

Remove eggplant and pat dry.

Oil grill grates and heat grill on medium-high. Brush both sides of each ring with olive oil. Season lightly with sea salt.

Place on grill until eggplant starts to brown, but not burn. Flip each and brown on other side, about 4-5 minutes each side.

Plate eggplant, drizzle tzatziki on top and garnish with dill.

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# BLACK BEAN BURGERS

If you're trying to cut back on meat, but miss the experience of burgers on the grill, here's a vegetarian version that will make you wonder why you ever ate meat in the first place. Okay, that may be an overpromise, but these bean burgers are still pretty tasty.

## INGREDIENTS (Makes 4 burgers)

1 (15.0-ounce) can black beans, drained and rinsed

1 egg

1/2 sweet onion, chopped

1 cup panko

1 tablespoon KK's Magic Rub\*

1/2 teaspoon hot sauce

½ cup crumbled feta cheese

1 tablespoon extra-virgin olive or canola oil

6 brioche buns

Ketchup, avocado, lettuce, tomato, red onion slices for garnish

## PREPARATION

In a large bowl, mash the beans.

Add egg, onion, panko, magic rub, hot sauce and cheese. Mix well to combine, then shape into 4 patties.

Oil grates on grill. Bring grill to medium heat. Place patties on grill and cook for five minutes. Flip and cook for five minutes more until cooked through.

Transfer to buns.

Garnish with ketchup, avocado, lettuce, tomatoes and red onions. Or you can dress it up with an aioli, melted cheese or whatever else you like on your burgers.

### **\*KK's MAGIC RUB**

#### **INGREDIENTS**

2 Tbsp Paprika

2 Tbsp Kosher Salt

1 Tbsp Ground Pepper

2 Tbsp Garlic Powder

1 Tbsp Onion Powder

1 Tbsp Brown Sugar

2 tsp Chipotle powder

1 tsp Cayenne

1 tsp Dried oregano

1 tsp Cumin

#### **PREPARATION**

Mix all ingredients together.

Adjust to taste.

Store in airtight container. Best used within three months.