

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

½ 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 ¾-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.