



GRILLED TERIYAKI EGGPLANT

2 medium-large eggplants, about 2 to 2 1/2 lbs.

2 green onions, green parts only, finely chopped

1/2 golden or yellow bell pepper, finely chopped, sautéed until tender

2 sprigs fresh parsley, chopped

garlic salt

lemon pepper

Peel and slice the eggplant 1/2-inch thick. Salt slices and let stand in a colander for 30 minutes, then rinse well and pat dry.

Cook chopped vegetables in a medium saucepan until they are just tender, cover the pan and set vegetables aside, keeping them warm.

Prepare the grill by spraying or oiling it. Brush the eggplant slices with teriyaki marinade on both sides and salt and pepper generously. Grill each side, brushing on more marinade each time you turn the slices, until they are nicely browned and tender (5 to 10 minutes on each side).

Remove slices from grill and let them cool slightly on a cutting board. Cut into strips and place on a piping hot serving platter. Spoon some of the green onion, pepper and parsley over the eggplant, and add enough additional teriyaki sauce to moisten and flavor the eggplant to taste..

Serves: 6

