

FOXWOODS FOOD & WINE FESTIVAL

TIFFANI FAISON

WHITE EGGPLANT WITH CHILI VINAIGRETTE

Serves 4

INGREDIENTS:

4 medium eggplants
½ cup Kosher salt
½ cup red onions, minced
1/3 cup minced garlic
2 stalks lemongrass, pounded, roughly chopped
2 tsp. red chili flakes
1 ½ cups sugar
4 Tbs. plus 1 cup extra-virgin olive oil
3 cups white balsamic vinegar
4 Tbs. fish sauce
Salt, to taste
12 basil leaves, torn, for garnish
5 scallions, sliced, for garnish
3 Tbs. pine nuts, toasted, for garnish

DIRECTIONS:

Cut each eggplant in half lengthwise. Score flesh in crosshatch pattern and salt liberally. Allow eggplant to sit in salt for 2 hours, rinse and pat dry.

In heavy-bottomed pot, sweat red onions, garlic, lemongrass, and chili flakes in 4 Tbs. olive oil until translucent. Add sugar to dissolve. Once sugar has dissolved, add vinegar. Reduce by half and refrigerate to cool. Once cool, add fish sauce, 1 cup olive oil, and salt to taste.

Place eggplant halves on grill, skin side down to begin charring. Flip to flesh side and grill until done. Eggplant should be soft but not mushy. Place eggplant into cold vinaigrette to cool.

TO SERVE:

To serve, remove eggplant from vinaigrette, slice and toss with basil, scallion and pine nuts.