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KR's Grilled Caponata

- 1 medium eggplant, sliced lengthwise
- 1 large red onion, peeled and sliced into 1/4-inch thick slices
- 1 large heirloom tomato, sliced into 1/4-inch thick slices
- Olive oil, for brushing vegetables, plus 1/2 cup
- Salt and freshly ground pepper
- 1/4 cup kalmata olives, pitted and chopped
- 2 tablespoons capers, drained
- 1/4 cup sun-dried cherries, plumped in hot water and drained
- 2 tablespoons pine nuts, toasted
- 3 cloves garlic, finely chopped
- Pinch red pepper flakes
- 1/4 cup red wine vinegar
- 2 teaspoons honey
- 3 tablespoons finely chopped flat-leaf parsley

Heat grill to high. Brush eggplant, onion slices, and tomatoes with olive oil and season with salt and pepper, to taste. Grill the eggplant for 6 to 8 minutes per side until golden brown and cooked through. Grill the onions for 3 to 4 minutes per side until golden brown and just cooked through. Grill the tomatoes for 2 minutes per side until charred and slightly soft. Remove the vegetables from the grill and cut into 1/2-inch dice.

Place the vegetables in a medium bowl and add the olives, capers, sun-dried cherries and pine nuts. Mix together the garlic, red pepper flakes, vinegar, and honey in a small bowl. Season to taste with salt and pepper. Slowly whisk in about 1/2 cup olive oil until dressing is emulsified. Pour the dressing over the vegetables, add the parsley and toss, and let stand at room temperature for about 30 minutes before serving.

Yield: 8 servings

Enjoy!