



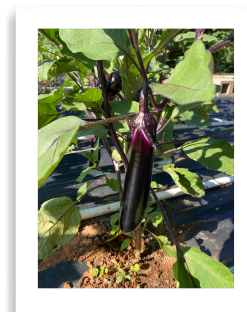
Garden Fresh Farm Recipes

Roasted Japanese Eggplant with Garlic

It's summertime at RizzieFarms. The Japanese eggplants and regular eggplants are really providing their farm freshness. Here is a great side dish for a summertime meal.

Ingredients:

4 Japanese eggplant
Sea salt, to sprinkle
2 Tbsp olive oil
1 Tbsp crushed garlic
2 Tbsp Parmesan cheese finally ground
Juice of 1 lemon or 3 Tbsp lemon juice



Directions:

Trim the ends from the eggplants & slice in half the long way. Carefully score the flesh w/short diagonal cuts & sprinkle generously with sea salt. Allow the eggplant to sit for 20 min to draw out some of the liquid.

Use a paper towel to wipe the moisture from the eggplants. Line the eggplant on a baking sheet flesh side up.

In a small cup, combine the remaining ingredients. Generously coat the tops of the eggplants with the garlic mixture.

Roast at 400 degrees for 30-40 min. Let it get really mushy & creamy on the inside while the skins crisp slightly.