

Coal-Roasted Eggplants and Smoky Tomato Sauce

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Yield/Makes 4 servings

Ingredients

2 small ripe tomatoes (about 1/2 pound)
3 anchovy fillets packed in oil, drained, finely chopped
1 small garlic clove, finely chopped
1 teaspoon harissa paste
1 teaspoon red wine vinegar
2 tablespoons extra-virgin olive oil plus more for serving
Kosher salt, freshly ground pepper
Coal-Roasted Eggplants
Chopped fresh flat-leaf parsley and lemon wedges (for serving)

Preparation

Grill tomatoes, turning occasionally, until skins are blackened and split, about 4 minutes. Press through a sieve set over a medium bowl; discard solids. Whisk in anchovies, garlic, harissa, vinegar, and 2 tablespoons oil; season with salt and pepper.

Spoon half of sauce onto a platter. Place eggplants on top, season with salt, and spoon remaining sauce over. Let sit 30 minutes to let flavors meld. Drizzle with oil, top with parsley, and serve with lemon wedges.

DO AHEAD: Smoky Tomato Sauce can be made 1 day ahead. Cover and chill.

Coal-Roasted Eggplants

Ingredients

2 small eggplants (about 1 pound total)

Preparation

Prepare a hardwood-charcoal fire in a grill. Let coals cool to medium heat (coals should be covered with ash and glowing red with no black remaining).

Place 2 small eggplants (about 1 pound total) directly on coals and cook, turning occasionally, until skins are blackened and flesh has collapsed, 10-15 minutes. (Alternatively, grill on the grate of a gas or charcoal grill over medium-high heat, turning occasionally, 15-20 minutes.) Transfer to a rimmed baking sheet and let cool slightly.

Carefully remove skins from eggplants, leaving stems intact. Place eggplants on a wire rack set inside the same rimmed baking sheet and let stand 30 minutes to allow excess water to drain.

Just before serving, split lengthwise and serve with desired sauce.