

Eggplant, Tomato and Goat Cheese Sandwiches

BY BRENDA LOUCH BON APPÉTIT MAY 1994

Yield/Make 6

Ingredients

1 1/2 cups chopped seeded tomatoes
1/4 cup chopped fresh basil
2 teaspoons red wine vinegar
1 large eggplant, cut lengthwise into 1/2-inch-thick slices
Olive oil
6 large 1/2-inch-thick slices country-style French bread
9 ounces soft mild goat cheese (such as Montrachet)

Preparation

Combine chopped tomatoes, chopped fresh basil and red wine vinegar in small bowl. Season mixture to taste with salt and pepper. Set aside.

Prepare barbecue (medium-high heat) or preheat broiler. Brush 6 largest eggplant slices lightly with olive oil (reserve remaining eggplant for another use.) Brush bread lightly with olive oil. Grill eggplant and bread until golden, about 4 minutes per side for eggplant and 2 minutes per side for bread. Arrange bread slices on plates. Spread goat cheese over, dividing evenly. Top with eggplant slices. Season with salt and pepper. Using slotted spoon, mound tomato mixture on eggplant, spread to cover and serve.