

Goat Cheese with Grilled Eggplant and Roasted Peppers on Olive Bread Recipe

Ingredients:

1-2 ounces Belle Chèvre goat cheese (herbed or plain) 2 slices
olive bread or any rustic country bread
3 1/4 inch grilled eggplant slices* 1/2 large roasted red pepper**
1 teaspoon lightly salted butter

Preparation:

Spread goat cheese on one side of bread. Place eggplant and pepper on the other piece of bread. Close sandwich. Spread evenly 1/2 teaspoon of butter onto each slice of bread. Grill over moderate heat for approximately 3-4 minutes.

*To grill eggplant: Slice thinly, brush with olive oil, sprinkle with salt and pepper to taste, and grill or broil for 4-5 minutes.

**To roast peppers (also available in jars): Hold peppers over a flame until blackened, place peppers in a paper bag, peel and discard skins when cooled.

Makes 1 sandwich.