



Recipe From Phyllis' Kitchen



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EGGPLANT CAVIAR

- 1 eggplant, medium size, peeled and chopped
- 1 yellow onion, medium size, grated
- 1 15 oz. can diced tomatoes, not drained
- 2 cloves garlic, minced
- 1 t. salt
- 1 t. sugar
- 2 T. wine vinegar
- 2 T. olive oil
- 1 T. dried dill weed
- ¼ t. freshly ground pepper

Put all ingredients in sauce pan. Bring to a boil. Cover and simmer until eggplant is tender. Chop with pastry blender or stick-blender until smooth. Season to taste. Chill. This may be doubled.

Serve with small party rye bread. Put leftovers over brown rice and warm in microwave. Enjoy!

Adapted from a recipe by Martha Davis