

## Salads



# GRILLED EGGPLANT AND ROASTED PEPPER SALAD WITH GOAT CHEESE

## INGREDIENTS

Serves 4

### BALSAMIC VINAIGRETH

1/2	cup extra-virgin olive oil	I	tablespoon chopped fresh basil
3	tablespoons balsamic vinegar		salt to taste
2	teaspoons chopped garlic		black pepper to taste

### SALAD

4	red Roasted Sweet Peppers (page 71)		kosher salt to taste
I	eggplant		black pepper to taste
1/2	cup pomace olive oil	1/2	cup crumbled goat cheese

### METHOD

1. For the vinaigrette, combine the first 4 ingredients in a bowl; whisk till smooth. Season with salt and pepper.
2. For the salad, see Roasted Sweet Peppers recipe. Julienne the peppers.
3. Preheat the grill. Cut the unpeeled eggplant lengthwise into thin slices. Brush with the oil and season with salt and pepper. Grill till tender; cut into strips.
4. Toss the Roasted Sweet Peppers and eggplant with the vinaigrette in a bowl. Chill in the refrigerator for 30 minutes. Spoon onto serving plates and top with cheese.

# GRILLED ROMAINE AND LOUISIANA CRAWFISH SALAD

## INGREDIENTS

Serves 4

- 1/4 minced onion
- 1 minced celery rib
- 1 tablespoon minced green bell pepper minced
- 1 garlic clove
- 1/4 pound butter
- 2 tablespoons brandy
- 1/2 cup Chicken Stock (page 130)
- juice of a lemon
- black pepper to taste
- 1 head romaine
- 1/2 pound (peeled) crawfish tail meat
- 1 cup crumbled blue cheese

## METHOD

1. Saute the first 4 ingredients in the butter for 5 minutes. Add the brandy and **flambe**. Cook till flames subside. Add the Chicken Stock and lemon juice; season with pepper. Keep warm.
2. Preheat a grill surface. Quarter the romaine, leaving the core attached. Place the romaine on the grill just till wilted; transfer to serving plates.
3. Add the crawfish to the vegetable mixture and cook just till heated through. Spoon over the romaine and top with cheese.

