



## **Grilled Graffiti Eggplant with Hot Pepper Dressing**

Recipe courtesy of Bren Herrera

### **Ingredients:**

3 medium Graffiti eggplant, sliced  $\frac{3}{4}$  -  $\frac{1}{2}$  inch thick  
Smoked salt  
Black pepper  
 $\frac{1}{4}$  cup olive oil plus more for drizzling  
2 scotch bonnet pepper or habanero, sliced thin  
2 large garlic cloves, roughly chopped  
 $\frac{1}{4}$  cup avocado oil  
Juice of  $\frac{1}{2}$  a lemon  
Kosher salt for seasoning  
Manchego cheese for grating

### **Method:**

1. Heat your grill or grill pan to medium high heat and drizzle with olive oil.
2. Add the eggplant slices and drizzle with more oil, smoked salt, and pepper.
3. Grill on each side until beautiful grill marks form and the eggplant are tender but not mushy.
4. In a bowl mix together the scotch bonnet, garlic,  $\frac{1}{4}$  cup olive oil,  $\frac{1}{4}$  cup avocado oil, lemon juice, salt, and pepper.
5. Drizzle dressing over the grilled eggplant and grate manchego cheese over the top.
6. ¡Buen Provecho!