

Grilled Eggplant and Roasted Tomato Bruschetta

Brush a few rounds of eggplant (sliced 3/4" thick) with olive oil and sprinkle with salt and pepper. Do the same with an equal number of bread rounds. Grill, oiled-side down, over medium high heat until grill marks appear on the undersides and eggplant softens, about 5 minutes. (Eggplant will take longer than bread.)

Now brush the tops of the eggplant and bread with more oil and sprinkle with additional salt and pepper. Turn with tongs to grill the other side. You may want to flip the eggplant a few more times and brush again with more oil to keep it moist. Cook about 5 minutes on second side (10 minutes from start to finish), but watch carefully so they don't burn. (I threw out my first batch yesterday because I got distracted. Curses!)

To assemble, place bread on a rimmed baking sheet. Top each bread round with one grilled eggplant slice and one [roasted tomato](#). Sprinkle with a little coarse salt. Fluff on some shredded parmesan. Slip under the broiler for a minute or two and voila. Appetizer.