

Pan-fried Eggplant w. Balsamic, Basil & Capers

(10-11 servings)

Ingredients:

- 1 cup Balsamic Vinegar
- 2 cups EVO oil
- 4 small Eggplants (about 8 oz each), trimmed and sliced $\frac{1}{3}$ " thick crosswise
- Kosher Salt and freshly ground black Pepper to taste
- 4 tbsp Capers
- 8-10 Basil leaves, thinly sliced (chiffonade)

Method:

Simmer balsamic vinegar over medium heat in a medium saucepan until reduced to a thick syrup – about 15 minutes.

Heat half the oil in a large skillet over medium-high heat.

Working in batches and adding more oil as needed, fry eggplant, flipping once, until golden-brown – 5-7 minutes.

Transfer to paper towels to drain and season with salt and pepper.

Arrange on a platter; drizzle with the balsamic reduction; garnish with capers and basil.