

# LOVE THY CARROT

*real food made with love*

## ... ROMANIAN EGGPLANT DIP (SALATA DE VINETE)

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### INGREDIENTS

1 medium eggplant, whole  
1 medium green or red pepper, cut in quarters and seeded.  
2 green onions, chopped  
1 to 2 tsp of canola oil, or more if needed (you could use any light tasting oil)  
1/2 tsp salt, or more to taste  
dash of white pepper

### DIRECTIONS

1. Place eggplant and peppers on a baking sheet and broil until charred on all sides, turning often.
2. When done take out of the oven and let the eggplant and peppers rest for at least 30 minutes or until cool enough to handle.
3. When cool carefully peel the charred skin from the eggplant and peppers, set aside.
4. Add the green onion to the food processor and process until finely chopped.
5. Place only the flesh of the eggplant and peppers into the food processor. Add the oil, salt and pepper, mix well.
6. Taste and adjust seasonings.
7. Spread on crackers or crusty bread.
8. Best served at room temperature.