

## **EGGPLANT, FETA, GREEN OLIVE & HONEY TARTINE**

A quickly whisked aioli, bitter arugula, smokey eggplant, salty feta and olives, sweet honey. The marriage of these flavors is absolute perfection. They can be made and served while warm, or made ahead of time and served at room temperature. These would make fantastic appetizers too, simply use small baguette slices instead of larger bread... you can even grill the eggplant the night before!

### **Ingredients.**

loaf of french bread, sliced  
two medium eggplants, sliced into 1/4 inch discs  
baby arugula  
1/4 cup mayonnaise  
a pinch of fresh thyme  
feta cheese  
green olives, thinly sliced  
extra virgin olive oil  
honey  
kosher salt  
freshly ground black pepper

### **Directions.**

Lay the eggplant slices out on paper towels or thin dishtowels. Sprinkle the slices of eggplant with a tiny bit of kosher salt, flip and repeat. Lay another layer of towels over the top of the eggplant slices. Place a large roasting pan, with a heavy cookbook on top, to help press out a bit of the moisture for twenty minutes. Paint or drizzle both sides of the eggplant with a bit of olive oil and grill on medium high heat until nicely browned. Set them aside and allow them to cool a little while you prepare the rest of your ingredients.

In a small bowl whisk together the mayonnaise with the thyme and a couple tablespoons of olive oil and a little pepper. Smear a *very* thin layer of the aioli onto your toasts, and pop them under the broiler until they are slightly bubbly and golden. Remove them from the oven and allow them to cool.

Spread the rest of the aioli on the cooled toasts, top them each with a small handful of arugula, a few slices of eggplant, some crumbled feta, and sliced olives. Finally, drizzle each toast with a little slightly warmed honey, olive oil, and a little freshly ground black pepper.

Serves 4-6.

**RECIPE BY KACIE MCMACKIN**  
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