

Marinated Grilling Cheese Dip with Grilled Eggplant Relish

Ingredients for 5 Appetizer Portions:

1 pack of ROUGETTE Bon·fire Marinated Grilling Cheese (Semi-soft Cheese in Pepper Marinade)
2 garlic cloves, minced
2 plum tomatoes, cored, seeded and diced
1 medium eggplant, sliced into rounds
1 medium onion, finely diced
6 T olive oil, divided
3 T red wine vinegar
2 T drained capers
1/3 cup chopped fresh basil
Salt and pepper to taste



Instructions:

1. Preheat grill to medium high heat.
2. Brush both sides of eggplant slices lightly with 2 tablespoons of olive oil. Remove Marinated Grilling Cheese from packaging and set in grilling tin.
3. Arrange eggplant and grilling cheese tin on the grill, close lid and grill for 6 minutes.
4. After six minutes, flip eggplant and carefully remove grilling tin from grill, flip cheese and replace on grill. Continue cooking for 6-8 minutes more, until cheese is golden and melting and eggplant is cooked through. Remove eggplant and cheese from grill and allow eggplant to cool for 5 minutes.
5. When cool enough to handle, dice eggplant into pieces and combine with onion, garlic, tomatoes, red wine vinegar, capers and basil in a medium bowl. Season to taste with salt and pepper.
6. Spoon eggplant mixture over hot cheese in grilling tin and serve immediately with crostini or pita chips for dipping.

Don't feel like grilling? Simply prepare Marinated Grilling Cheese and eggplant just as above in a pre-heated 375F oven rather than a grill.