

## ***Grilled Mediterranean Vegetables of Summer***

2 nice eggplants  
1 nice Red Torpedo onion  
3 sweet peppers  
1 head of garlic  
Olive oil  
Salt and pepper

Split the eggplants down the middle (the long way, like along the meridian). Salt and black pepper (fresh ground please) the heck out of 'em all over, let them sit for 15-20 minutes then coat them with olive oil (the good stuff). Let stand for an hour or so. Seed the peppers and cut in half (through the meridian again), salt, pepper, and oil up these guys too.

Start a charcoal fire. When the coals have settled down, spread them out and put the grate on and let it get hot. Salt, pepper, and oil the **WHOLE UNPEELED RED TORPEDO ONIONS AND THROW THEM ON THE GRILL - WHOLE**. Let it cook (rolling it around now and then) for about 30-40 min. while you grill other things (i.e. salmon, shish kabobs, pork shoulder, ribs, steaks, chops, etc.), the onions should get crispy and black on the outside. Oil the garlic head wrap in foil and throw it on the grill off to the side and let it cook for 30-40 min. too. Poke the onions and garlic with a skewer to test for doneness; it should go all the way in with little resistance. Take the onions and garlic off the heat and let them rest for up to an hour (they will keep cooking and stay hot).

Throw the peppers and the eggplant on the grill and cook (turning occasionally) until done, 15-20 min. on medium to low coals. Take them off and let them rest while you make the salad or another drink etc. Cut the onion in half (along the equator) and cut off the charred stuff and rough chop, throw in a big bowl. Unwrap the garlic and cut in half (along the meridian) and squeeze all the love outta that thing, throw that god-like garlic mush in the bowl. Rough chop the peppers too (skin them if its coming off easy), they should be pretty sloppy, throw them and all the juices on the cutting board into the same bowl as the onions and garlic. Scrape-out the eggplant goo from the skins and throw that in the bowl too. Add a little olive oil, a splash of balsamic vinegar, fresh basil, and some fresh black pepper and mix it up (TASTE IT for salt and add a little). Mix it up with corrected seasoning with a big spoon and spoon it warm onto a bed of fresh greens (lettuce, spinach, whatever). Serve it with your other grilled stuff. **MY GOD, WHAT MORE COULD YOU ASK FOR OUT OF LIFE?**

*Source:* James Cassidy