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**Eggplant Sandwiches**

Ingredients

- 1 ea sm eggplant; in 1/4" slices
- 1 x Coarse salt
- 1 x Pepper
- 1 T chopped fresh basil
- 1 T chopped fresh parsley
- 1 ea clove garlic; minced
- 1 x Red wine vinegar
- 1 t mashed sun-dried tomato
- 1 c fresh Montrachet
- 1 x Chopped parsley

Instructions

Prepare medium charcoal grill. Place eggplant slices on large tray or baking sheet and sprinkle with coarse salt. Let stand to release moisture, about 20 minutes. Drain, rinse and pat dry. Sprinkle eggplant slices on both sides with pepper, basil, parsley and garlic. Grill over medium coals until wilted but not overcooked, sprinkling with vinegar while cooking. Remove from grill. Blend sun-dried tomato into goat cheese. Spread some on each eggplant slice. Roll, jelly-roll fashion. Arrange eggplant on serving tray or platter. Garnish with chopped parsley.

*Created by: Claudio Marchesan, Prego, Los Angeles (C) 1992 The Los Angeles Times*

*Courtesy of Meal-Master (tm) v8.05*

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