

EGGPLANT & PEPPER RELISH

Ingredients

2 Eggplant, peeled in stripes & sliced into $\frac{3}{4}$ inch thick rounds

1 large Red Bell Pepper

2 small Poblano Peppers

1 Albino Pepper

3 cloves Garlic, minced

$\frac{1}{4}$ $\frac{1}{3}$ Cup Lemon Juice

2 Tablespoons Extra Virgin Olive Oil

1 teaspoon Hepp's Hickory Smoked Salt

Directions

Preheat oven to 375F.

Season Eggplant with a little Salt & Pepper and bake for 40 minutes, turning over after 20 minutes.

Remove and cool.

Meanwhile, char Peppers evenly over an open flame and then place in a heatproof bowl covered with plastic wrap- the steam will help to loosen the charred skins.

When cool enough to handle, rub the skins off and rinse clean, then remove the stem and seeds.

Dice all Peppers finely and add to a mixing bowl.

Dice Eggplant and add to Peppers, and then pour in Oil, Juice, Garlic and Seasoning.

Stir well and allow to marinate overnight or at least an hour.

Enjoy as an accompaniment with roast chicken and grilled foods.