

### **Eggplant**

1 large eggplant, sliced in 1/2-inch rounds  
2 cloves garlic, finely chopped  
1/3 cup Tennessee Gourmet Salad Dressing Plus  
1/2 teaspoon kosher salt  
1/2 teaspoon cracked black pepper  
1/4 cup fresh basil, chopped  
1 teaspoon dried oregano  
1 tablespoon granulated sugar  
4 plum tomatoes, sliced  
1 8-ounce roll goat cheese  
Fresh basil leaves

In a large bowl, mix together the garlic, Tennessee Gourmet™ Salad Dressing Plus, chopped basil, sugar, oregano, salt, and pepper. Toss the eggplant slices in the mixture, making sure they are well coated. Marinate, at room temperature, for 1 hour.

Grill on a very hot grill for 2 minutes and turn. Place tomato slices, an ounce of cheese, and a few basil leaves on top of half the eggplant slices. Place another slice of eggplant on top to make a "sandwich." Grill another minute. Serve with Tomato-Basil Concasse.

### **Tomato-Basil Concasse**

5 plum tomatoes, seeded & chopped  
1/2 cup fresh basil, finely chopped  
2 tablespoons balsamic vinegar  
1 tablespoon red onion, chopped  
1/4 teaspoon kosher salt  
1/4 teaspoon cracked black pepper

Mix all ingredients together and let stand at room temperature for 1 hour.