



Grilled Eggplant Rolls

2-3 globe eggplants, preferably long and narrow, rather than super fat
1-2 teaspoon minced garlic
1 cup extra-virgin olive oil
1-1.5 pints of hummus
1 teaspoon balsamic vinegar
salt and pepper to taste

Slice off the top and very tip of the bottom of the eggplant.

Then slice it lengthwise into even thickness slices of about $\frac{1}{4}$ - $\frac{1}{3}$ inch. You need to keep the slices fairly even or the thin parts will burn, while the thick parts will be underdone.

Once sliced, combine the oil and garlic together, then baste each side off the eggplant with the flavored oil. Add a sprinkle of salt and pepper, and then grill. Try to get good crosshatch markings.

After grilling both sides until the eggplant is slightly creamy, place them with the presentation side down on a clean sheet pan or cutting board.

Arrange them so that they are all pointing the same direction in a row. On the side where the stem was, apply a line of hummus about $\frac{1}{2}$ inch thick, then roll the eggplant up and arrange on a serving platter.

Finish by drizzling balsamic vinegar over top.

Serves 6-10.