

6 servings

Grilled Eggplant Teriyaki

2 med.-lg. eggplants (2 - 2 1/2 lbs.)

Pinch salt

Teriyaki sauce (see recipe)

2 green onions, thinly sliced (green only)

1/2 red bell pepper, finely diced

1 Tbsp. sesame seeds

Peel eggplants & cut into 1/2" slices. Salt lightly & place in colander for 30 min. Then rinse & drain. Brush generously w/ marinade. Grill ~~til~~ till browned (5 to 10 min.) on each side. Remove, cool & cut in strips, place in bowl, stir in onions. Stir in enough sauce to moisten & flavor. Sprinkle w/ peppers & seeds.