



Carrboro & Southern Village
FARMERS' MARKET
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Recipe of the Week

September 16, 2006

Eggplant, Tomato and Feta Gratin with Crunchy Crumb Topping
from Sheri Castle of Creative Cooking with Sheri Castle

I'll confess right up front that this is not my original recipe. I adapted it from a recent Food and Wine Magazine that featured a lovely and talented New Zealander named Annabel Langbein. About two years ago I had a long and entertaining chat with Annabel. We happened to sit together at a conference and soon realized we both loved food—cooking it, describing it and eating it. Little did I know that not only was this woman smart and gorgeous, she is the most famous cookbook author in New Zealand.

Ingredients

2 pounds long, slender eggplants*, sliced lengthwise 3/4 inch thick
1/4 cup extra-virgin olive oil, plus more for brushing
4 cups crustless country bread in 1-inch pieces (4 ounces)
4 anchovy fillets, chopped or 4 teaspoons anchovy paste
2 tablespoons chopped parsley*
1 tablespoon chopped capers
1 garlic clove*, minced
Finely grated zest of 1/2 lemon
4 ounces crumbled feta cheese* (about 1 cup)
4 large tomatoes*, cored and thinly sliced (about 2 pounds)
Salt and freshly ground black pepper

Procedure

1. Position a rack in the upper third of the oven and preheat to 450°.
2. Arrange the eggplant slices in a single layer on a foil-lined baking sheet. Brush the eggplant slices with olive oil and bake until they are golden brown and tender, about 20 minutes. Remove the pan from the oven and use a spatula to loosen the eggplant slices from the foil. Set aside.
3. Reduce the oven temperature to 400°.
4. Combine the bread, anchovies, parsley, capers, garlic, lemon zest and 1/2 teaspoon salt in the bowl of a food processor. Add 1/4 cup of olive oil and pulse to form coarse crumbs.

*at Market now

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5. Sprinkle the feta over the eggplant and top with the sliced tomatoes. Season with salt and pepper. Scatter the crumbs over the tomatoes.
6. Return the pan to the upper third of the oven and bake until the top of the gratin is browned and crisp, about 50 minutes.
7. Let cool for 10 minutes and serve warm, although it's also good at room temperature.

Market Updates

Our Southern Village Market is closed for the season. It will re-open May 2007

The Wednesday Market is open 3:30-6:30 PM through October 18

The Saturday Market is open 7-Noon through December 23

Annual Thanksgiving Market

Tuesday, November 21, 2006

3-6 PM at the Town Commons

Here's a taste of what you can expect at this Market: carrots, celery, leeks, Brussels sprouts, winter squashes, celeriac, kale, collards, mustard greens, turnip greens, spinach, arugula, salad greens, turnips, beets, broccoli, cabbage, sweet potatoes, fresh herbs, pecans, locally-raised meats, goat and cow's milk cheeses, breads, bread crumbs, pies, cakes, and jams.

www.carrborofarmersmarket.com
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