



VENTURA FOODS, LLC

## OPERATOR SUPPORT SERVICES

## Culinary &amp; Product Development

**Name: Grilled Eggplant "Fries"****Date: 8/28/14****Yield: 4 servings**

Ingredients:	Quantity	Procedure
	Single	
Ichiban Eggplant, medium	5 each	Trim tops from eggplant. Cut each eggplant lengthwise into 4 long wedges.
Sherry Vinegar	½ cup	
Extra Virgin Olive Oil	½ cup	
Garlic, fresh, chopped	2 Tbls.	
Rosemary, fresh, chopped	2 Tbls.	
Sea Salt	1 tsp.	Combine the sherry vinegar, olive oil, garlic, rosemary and salt. Mix well. Pour over the cut eggplant in a stainless ½ hotel pan. Cover and marinate at least 1 hour and up to 24 hours.
Sage Leaves, Whole	20 each	
Cayenne Pepper, fresh, thinly sliced	2 each	Fry sage leaves and cayenne pepper slices in 350 F. oil for 30 seconds. Remove and drain excess oil.
Marie's Yogurt Blue Cheese Dressing	4 oz.	
Gorgonzola Cheese Crumbles	4 oz.	
		Grill eggplant on all sides until caramelized and soft- about 6 minutes. Stack 5 wedges on a serving plate. Drizzle 1 oz. of Marie's Yogurt Blue Cheese Dressing over top. Top with 1 oz. of Gorgonzola cheese crumbles. Top with 5 fried sage leaves and several slices of fried cayenne peppers.



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### Chef's Tip:

- Eggplant can be oven roasted instead of grilling.
- Plate on top of greens such as baby arugula or flat leaf parsley.



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