

## Broiled Baby Eggplant

2 baby eggplants  
¼ cup olive oil  
2 garlic cloves, finely minced  
1 tablespoon dried oregano  
Kosher salt and fresh-ground black pepper to taste

Slice off the stem of the eggplants, then cut each in half vertically. With a sharp paring knife, make deep diagonal slits in the flesh about ½-inch apart, without piercing the skin.

Spread the eggplant halves apart with your fingers, and stuff equal amounts of the finely minced garlic into each slit. Try to force as much of the garlic as possible deep into the flesh, because garlic left on the surface tends to burn.

Again, spreading the eggplant halves apart, pour 1 tablespoon of the oil into the slits of each half. If your eggplants are little large, you may need more than ¼ cup. The halves should be saturated, and the exposed tops should be shiny with olive oil.

One final time, spread the eggplant halves apart, and sprinkle on the kosher salt, pepper, and dried oregano.

Place the eggplant halves on a broiling pan, and set your rack about 6 inches below the flame. Broil on a low setting for about 10-15 minutes, until the eggplant halves are nicely browned, and the flesh is tender when poked with a fork. Check every few minutes for doneness because you don't want the flesh to burn.