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Eggplant Is in Season... Now What?

Fresh ideas for cooking with this versatile vegetable



MARCELLA HAZAN, author of *Essentials of Classic Italian Cooking* and the memoir *Amarcord*

"Cut an eggplant in half lengthwise and score the flesh in a crosshatch pattern. Douse with olive oil, add salt to taste, and top with fresh rosemary sprigs. Roast at 400°F until soft, about 30 minutes. Serve as a side dish or a spread for toast."



TIM LOVE, chef-owner of the *Lonesome Dove Western Bistro* in Fort Worth, Texas

"I cook eggplants like steak: Cut in 1/2-inch-thick slices; season with salt, pepper, and chile powder; and sear for two minutes per side. Roughly chop the slices, squirt with lime juice, then use to fill tortillas; top with Cheddar, salsa, and minced onion."



JULIE SAHNI, chef-owner of the *Indian Cooking School* in New York City

"Like most Indian cooks, I love eggplants—especially the long, thin Asian variety, which is less acidic. For a quick snack, quarter them lengthwise, roast at 450°F for 15 minutes, then serve in toasted hot-dog buns, topped with mango chutney."

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