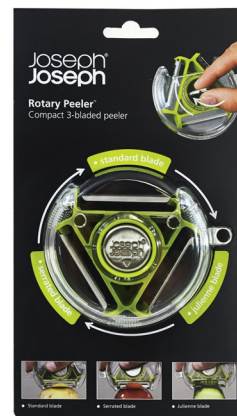




Joseph Joseph Rotary Peeler

Made from high-quality stainless steel, Rotary Peeler's three blades are razor-sharp and are housed in a tough case that takes up very little space in your drawer. Simply select the desired blade – standard, serrated or julienne – by rotating the unit's brushed metal hub.



Ingredients

Serves 2

- ◆ 1 medium eggplant
- ◆ 4 large cloves of garlic, minced
- ◆ 1/3 cup olive oil
- ◆ Salt
- ◆ Pepper
- ◆ 1 tomato – on the vine variety
- ◆ 1 handful arugula, washed and air dried
- ◆ 2 large thin slices of prosciutto
- ◆ One long loaf of Italian bread or a baguette, cut into sandwich size and in half

Instructions

1. Cut a flat bottom to the eggplant and trim off the top. Hold eggplant upright and peel a large swath off of two opposing sides. Slice the eggplant in 1/4 – 1/3 inch slices.
2. Combine the olive oil and minced garlic and brush on both side of the eggplant and salt and pepper both sides. Grill on high heat until softened and you have some nice grill marks.
3. Lightly brush cut sides of the bread with olive oil and toast on the grill.
4. Assemble the sandwiches with two slices of eggplant first, then the prosciutto, arugula and tomato. Close the sandwich and cut in half.

Notes
