Smoked Eggplant

2 medium eggplant (about 1 lb)
1/2 cup yellow lentils
3 cups vegetable stock
9 T grapeseed oil
1 1/4 cups yellow onion, minced
1 tsp garlic, minced
1 T fresh ginger, grated
1 1/2 cups tomatoes, finely chopped
2 green chilies, seeded and minced
salt, to taste
2 T fresh cilantro, chopped

Roast the eggplant on a gas grill or burner, thoroughly charring all sides. When fully cooked the eggplant should be limp with the skin blistered and juices oozing out. Meanwhile, cook lentils in vegetable stock until tender.

Let the eggplant cool briefly. Scrape off all the charred skin and wipe with a clean paper towel. Dry all excess moisture from the eggplant then puree in a food processor.

In a shallow pan, heat oil over medium-high heat. Add the onions and cook until they are light golden, about 8 minutes, stirring constantly to prevent burning. Reduce heat to medium. Add garlic, ginger and eggplant puree. Cook for another 8 minutes, stirring often.

Add tomatoes and chilies and cook until the eggplant and tomatoes are fried. Add lentils and cook until they become glazed over and the fat starts to separate. Season with salt to taste. Garnish with cilantro. Serve immediately or store in the refrigerator for up to 3 days.

Recipe by Garden Chef Julia LeRoy