

Eggplant Caviar

3 medium Eggplants

3 cloves Garlic

2 tablespoons Kosher Salt

2 tablespoons Olive Oil

3 Hot Red Peppers or to taste

1 large onion

1 tablespoon black Pepper

Rub the eggplant, peppers and onions with olive oil, then roast them in the oven at 350°F until soft. Blend all ingredients well and cold pack into ½ pint jars with 1 inch headspace. Process in a pressure canner for 60 minutes at 11 lbs pressure.

* May be eaten after a few hours or processed for later.