

Minted Eggplant

Serves 12

as part of a tapas buffet

Ingredients

1/4 cup Sherry vinegar

3 medium eggplants (2 lb total), trimmed and each cut lengthwise into 8 wedges

3/4 teaspoon salt

1 garlic clove, minced

1/2 teaspoon dried oregano, crumbled

1/8 teaspoon black pepper

6 tablespoons extra-virgin olive oil

2 tablespoons finely chopped fresh mint

2 tablespoons finely chopped fresh flat-leaf parsley

Special equipment: a 12-inch collapsible steamer basket or a pasta pot with a shallow perforated colander-steamer insert

Preparation

Bring 1 inch water and 2 tablespoons vinegar to a boil in a large pot (or a deep skillet with a lid). Arrange eggplant, skin sides down, in steamer basket and sprinkle with 1/2 teaspoon salt, then steam, covered, until tender, 15 to 20 minutes. Transfer basket to sink and let eggplant drain 5 minutes.

Transfer eggplant to a deep platter. Whisk together garlic, oregano, pepper, remaining 1/4 teaspoon salt, and remaining 2 tablespoons vinegar in a small bowl, then add oil in a slow stream, whisking until combined. Pour dressing over eggplant while still warm and let marinate at room temperature, basting with dressing several times, 2 hours. Sprinkle with mint and parsley just before serving.