

## *Berenjenas al escabeche* (Pickled Eggplant)

*Good for one asado, for saving vegetables from looming rot or for keeping in an airtight container in the back of your fridge for months only to pull out when guests drop in, unannounced.*

*Escabeche* is originally a Mediterranean marinade which has made its way into cuisines of several countries all over the world and has been altered in as many ways. It's a Latin mainstay and a specialty many Argentines always have in the fridge, ready to serve when needed. This eggplant is great for a crowd since it is made in advance and can sit in the fridge for several days, getting better each day. It adds a perfect punch to fattier grilled meats and makes a great side dish or appetizer served alongside a fresh baguette.

2 medium sized <b>eggplants</b> , washed	1 teaspoon <b>dried parsley</b>
<b>Coarse salt</b>	1 teaspoon <b>dried oregano</b>
1 cup <b>white vinegar</b>	2 cloves <b>crushed garlic</b>
½ cup <b>water</b>	Crushed <b>red pepper</b> to taste
¼ cup <b>olive oil</b>	<b>Salt</b> to taste
¼ cup <b>vegetable</b> or <b>canola oil</b>	

Trim the ends off the eggplant. Cut in in half lengthwise, and then lay it flat side down and cut into ¼- to ½-inch slices. You can also slice the eggplant into rounds. Put the slices, layer upon layer, in a roasting pan. Sprinkle each layer with coarse salt and let sit for about an hour. (The salt draws out the bitterness and moisture from the eggplant.) Drain and rinse the eggplant. Put the eggplant, vinegar and water in a stock pot and bring to a boil. Lower the heat to a simmer and blanch the eggplant until it takes on a translucent look, about 10–15 minutes. Thicker eggplant slices will require more time; thin slices, slightly less. The eggplant should be flexible and chewy but not falling apart. Meanwhile, combine the remaining ingredients in a bowl. When the eggplant has cooked through, drain off half of the vinegar/water mixture and put the rest, along with the eggplant, in the bowl with the oil mixture. Mix well. Refrigerate until cold. Transfer to a tight-sealed container and refrigerate after each use for up to one month.