

## **Stylish Sesame Eggplant with Garlic and Basil**

4-6 medium / small Japanese Eggplants  
4 cloves of Garlic  
20 leaves of fresh Basil  
1-2 tablespoons of Sesame Seeds or Pepitas (pumpkin seeds)  
2 Tablespoons Sesame Oil  
1 tablespoon Canola Oil

Pre-heat oven to 350°

Pour canola oil into cookie sheet or 1 inch deep baking pan

Slice eggplants lengthwise into ¼ inch thick pieces and place in pan  
Sprinkle salt over eggplant

Finely chop 4 cloves of garlic  
Medium Chop Fresh basil leaves

Sprinkle garlic, basil, sesame seeds or pepitas, and sesame oil over the sliced eggplant in baking pan, let it soak for a few minutes

Bake at 350° for 10-15 minutes until eggplant is soft, and mostly cooked  
Broil, near flame, for approximately 5 minutes or until eggplant begins to brown and crisp, once browned, remove pan from oven, flip eggplant pieces over, and broil the other side until browned and crisp  
Keep an eye on the eggplant so it doesn't burn

**Serve with salad, meat, rice, or as a wonderful appetizer all on its own**