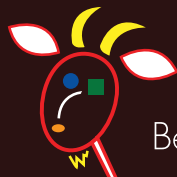


Goat Cheese with Grilled Eggplant and Roasted Peppers on Olive Bread



Belle Chèvre

Ingredients:

1-2 ounces Belle Chèvre goat cheese (herbed or plain)
3 1/4 inch grilled eggplant slices*
1 teaspoon lightly salted butter

2 slices olive bread or any rustic country bread
1/2 large roasted red pepper**

Preparation:

Spread goat cheese on one side of bread. Place eggplant and pepper on the other piece of bread. Close sandwich. Spread evenly 1/2 teaspoon of butter onto each slice of bread. Grill over moderate heat for approximately 3-4 minutes.

***To grill eggplant:** Slice thinly, brush with olive oil, sprinkle with salt and pepper to taste, and grill or broil for 4-5 minutes.

****To roast peppers (also available in jars):** Hold peppers over a flame until blackened, place peppers in a paper bag, peel and discard skins when cooled.

Makes 1 sandwich.