Recipe *Eggplant Balls*

Ingredients

- 3 tablespoons olive oil
- 3 cloves garlic, minced
- 4 cups cubed eggplant
- 1 tablespoon water
- 1/2 c. grated Parmesan cheese
- 1 cup chopped fresh parsley
- 2 egg whites, beaten
- 3/4 cup dried bread crumbs

Directions

1. Preheat oven to 350 degrees F (175 degrees C). Grease a baking sheet with olive oil.
2. Peel and cube eggplant. Roast in the oven until tender, at least 30 minutes.
3. Mix eggplant, cheese, parsley, eggs, and bread crumbs in a food processor. Add more bread crumbs as needed to make mixture workable. Refrigerate mixture for 15 minutes, then roll into balls or form into patties.
4. Place eggplant balls on prepared baking sheet. Bake in preheated oven for 30 minutes. Or, fry in a skillet with olive oil.

Brent Petersen, One Love Farm
Richmond RI Farmers' Market

Recipe *Roast Vegetable Pizza*

Ingredients

- 1.5 lbs tomatoes, sliced
- 1 eggplant, sliced
- 2 green peppers, cubed
- 1 summer squash, cubed
- 1 red onion, cubed
- olive oil
- 2 cloves garlic, minced
- salt and pepper
- your favorite pizza dough
- 2 cups grated mozzarella
- Optional: pizza sauce
- pepperoni or sausage, etc.

Directions

1. Preheat oven to 350 degrees. Brush a baking sheet with olive oil or line with parchment.
2. Slice tomatoes into rounds approx. 1/4 inch thick. Place on prepared baking sheet and bake for one hour or until oven-dried.
3. Meanwhile, slice eggplant into rounds 1/2 inch thick and place on another baking sheet. In a small bowl, combine salt, pepper, garlic and olive oil (enough to coat eggplant slices on both sides). Brush both sides of eggplant with garlic oil.
4. Cube the peppers, onion and summer squash. Place in the oil bowl. Add enough oil to coat, salt and pepper. Mix until vegetables are lightly and evenly coated. Place in single layer on baking sheet with eggplant. Bake for approx. 45 minutes or until well roasted.
5. When tomatoes and vegetables are done, remove from oven and cool enough to handle. Slice tomatoes into strips. Cube eggplant.
6. Assemble pizza as desired, bake at 450 degrees until done.

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