

I saw this recipe a while ago and tried it – with a few changes. You can serve it in place of bread as an appetizer. The people I fixed it for thought it was quite good. As far as mixing the ingredients in a blender, you can use tomato juice, wine or water – adding as much as needed – to help in the process. You can blend the vegetables coarsely, if desired, and use tomatoes other than plum.

eggplant pizza

serves 8

1 pkg. dry yeast	2 cloves garlic, minced
1 cup almost lukewarm water	1 small eggplant, sliced and chopped
½ tsp sugar	1 medium onion, chopped
3 tbsp olive oil	12 black olives, pitted
6 tbsp snipped fresh basil	½ cup tomato juice
4 cups flour	5 plum tomatoes, sliced

Dissolve yeast in water with the sugar and 1 tbsp of oil in a large bowl. Add 3 tbsp of the basil and enough flour to make a stiff dough. Roll the dough onto a floured board and kneed for 2 minutes. Wash and dry the bowl, grease and place the dough in it. Cover and let rise for 1 hour. Turn dough onto a floured board and roll out with rolling pin large enough to fit a greased cookie sheet. Let rise for 30 minutes. Meanwhile, saute the garlic in the remaining oil over low heat until golden, add the eggplant, onion and cook until tender, about 10 minutes. Transfer the vegetables to a blender, add the remaining basil, olives, tomato juice and blend. Heat oven to 425 degrees. Spread half the mixture onto the dough, followed by the tomatoes. Cover with remaining eggplant mixture and bake for 20 minutes or until crust is golden brown.