

Grilled Zucchini and Eggplant with Mint Pesto and Spicy Corn Bread

Courtesy of Jonathan Waxman

4 baby eggplant (Thai lavender)
8 small zucchini (different colors)
2 pints assorted baby tomatoes
2 Vidalia or similar onions
2 each poblano, red bell and yellow peppers
1 each Serrano, Arbol and Jalapeno chilies
2 bunches basil
2 TB apple cider vinegar (organic)
½ cup olive oil 1 bunch baby arugula

Split eggplant in half and grill until they puff. Let cool and chop.

Repeat for the zucchini.

Cut tomatoes in half.

Peel and cut onions in thirds along the equator. Rub with salt and pepper and grill until tender, then chop.

Fire-blast the peppers, then peel, seed, and dice them, retaining the juice.

Repeat for the chilies.

Chiffonade the basil.

Pesto

In a robot coupe, blend together 4 cloves of garlic, 3 TB toasted pine nuts, 4 TB Parmesan cheese, 1 bunch of fresh mint leaves and 1 cup cilantro leaves. Pulse 1 cup of good olive oil until pesto forms. Season.

Cornbread

2 eggs

1/3 c. melted butter

3/4 c. buttermilk

8 ounces fresh shucked corn

1 c. organic silk ground cornmeal

1/2 tsp. sea salt

1/2 tsp. baking powder

2 jalapenos (seeded and diced)

1 green bell pepper, seeded and minced 1 cup queso fresco

Cook the melted butter with chilies and peppers for three minutes or until tender.

In a large bowl mix together all the ingredients.

Pour in a well-greased corn bread tin. Bake at 350 for 45 minutes or until golden brown.

In a big bowl, add the eggplants, zucchini, tomatoes, onions, peppers and chilies. Toss with pepper juice, vinegar, ¼ cup olive oil and 6 TB pesto.

Add the basil and toss again. Place on plates and garnish with cornbread and baby arugula.

Note: This recipe has not been tested by Grub Street or New York Magazine.