

# *La Rustica*

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[www.larusticarestaurant.com](http://www.larusticarestaurant.com)

*Chef Giulio Pellegrini*

*Melanzane Marinate (marinated eggplant)* an appetizer for 6 guests

2 eggplants  
boiling water with 2-oz. of white wine vinegar  
2 clove garlic chopped  
fresh pinch of oregano  
1/2 cup chopped parsley  
fine ground pepperoncino to your liking  
3 oz. vinegar  
salt and pepper to taste  
4 oz.-extra virgin olive oil

In a stainless steel pot, boil 1 gallon of salted water with 2 oz vinegar  
Peel, slice thin and cut length wise 1.5 to 2 inches the eggplant.  
As the water boils immerse the eggplant in it for about one minute or two.  
With a slotted spoon remove the boiling eggplant and put it on a  
clean towel to absorb the water. The eggplant MUST be dry.  
When this is achieved, mix in to a stainless steel mixing bowl the eggplant,  
garlic, oregano, 1/2 cup chopped parsley, 1 oz. vinegar, salt, pepper  
and extra virgin olive oil.  
Mix well and try it to see if is good to your taste.  
Can be consumed immediately.  
Refrigerate up to one month.  
Buon Appetito

La Rustica  
Giulio