

Putla Jella (Rumanian Salsa)

Ingredients

- 1 med/lg Bunch Celery w/ tops, chopped
- 2 Green Bell Pepper, chopped
- 2 med or 1 lg Red Onion, chopped
- 4-6 Eggplant, broiled whole
- 3-4 TBSP Peanut Oil
- 1 tsp Salt
- Pepper to taste
- Cilantro (optional)

Directions

1. Combine chopped celery, green bell pepper & red onion in a bowl, set aside.
2. Prepare eggplant by slicing calus (the green thingy @ one end) off & a couple of shallow cuts through skin on opposite sides. broil using gas grill or impaling eggplant on a camping toaster fork & setting it on your gas camping cookstove. Turn the eggplant until skin is nicely blackened.
3. Slice open eggplant & scoop cooked insides out with a spoon (avoid getting blackened skin into the mix as much as possible, it's bitter)
4. Incorporate broiled eggplant innards into the chopped veggie mixture. The eggplant should break down into a kind of glutinous paste that will bind the ingredients together.
5. Add peanut oil, salt, pepper (& optional cilantro) and mix well
6. Serve immediately warm or serve chilled. Serve up in bowls by itself or as a spread on bread or as a dip with tortilla chips or spoon on top of scrambled eggs.

Submitted by Penfold: "This was the qualifying dish that got me into the finals of the 2001 3rd Annual Playa Iron Chef Competition and earned me a Pizza demerit badge from the Burning Scouts"