

Pesto Chango

- 4 thin slices grilled eggplant
- 3 slices grilled red pepper
- 2 - 4 slices mozzarella cheese
- 1 whole-grain ciabatta, sliced in half
- 1- 2 T homemade pesto

Coat each half of the ciabatta with pesto. Cover each side with mozzarella. Lay the eggplant and red pepper on top of the cheese. Use a toaster or regular oven at 350F for 5 - 8 minutes to melt the cheese. Put the halves together, and as Kevin and James say, abracadabra, you've got yourself a Pesto Chango. K & J recommend beer pairing: a pilsner like my fav Pilsner Urquell or Magic Hat's Hocus Pocus, in keeping with the magical theme.

Jittery Cook
from **Grilled Cheese & Beer, Recipes for the Finer Things in Life**