

Egg Plant Parmesan

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Description:

This is a favorite of family and friends. It is also fun because it is mistaken for meat.

Ingredients:

1 large Eggplant diced with skin
1/2 cup bread crumbs or more
1/2 cup Parmesan Cheese or more
1 lg. egg
1 TLB Parsley and basil
1/2 lb. hamburger
1 cup or more of Italian Sauce
Sliced Mozzarella Cheese (Per slice of eggplant)
Your favorite Spaghetti or Pasta

Directions:

Boil the Eggplant Cubes about 8-10 minutes on Med. High heat until tender.
Then drain and mash in a bowl.
Add dry ingredients and eggs mixing well...add seasonings also.
Add hamburger and mix well.
Form into patties and place into fry pan until brown.
Cover with your favorite Italian Sauce and add mozzarella cheese.
Bake in a 350 degree oven for about 20 minutes
Serve with Pasta and vegetable.

Note: I've learned to simple slice 2 eggplants. Salt and allow setting for a few hours. Drain and dredge through flour then dip in egg wash; Pat into Italian bread crumbs and fry. Add sauce and cheese in the same manner as above.