

Eggplant Parmigiana

Susanne Tullos

1 (1 lb.) eggplant
¼ c. flour

½ tsp. Salt

1 beaten egg

½ c. vegetable oil

½ c. grated Parmesan
cheese

2 c. tomato sauce (recipe
follows)

1 (16oz.) pkg sliced
Mozzarella

Peel eggplant and cut into ½ inch slices. Combine flour and salt. Dip eggplant into egg then flour mixture. Brown in hot oil in large skillet. Drain well on paper towels. Place 1 layer of eggplant in 10 x 6 x 2 inch casserole. Sprinkle with 1.2 of the parmesan cheese, ½ tomato sauce and ½ Mozzarella. Cut remaining cheese, tomato sauce, and top with Mozzarella triangles. Bake uncovered in 400 degree oven for 20 minutes.

Tomato Sauce:

1/3 c. chopped onion

¼ c. finely chopped celery

½ clove garlic, minced

1 tsp. Parsley flakes

2 Tbsp. Olive oil

1 bay leaf.

1 (16oz.) can Italian
Tomatoes.

1/3 c. tomato paste

½ tsp. Salt

½ tsp. Dried oregano

¼ tsp. Pepper

In small saucepan, cook onion, celery, garlic and parsley in hot oil until tender, but not brown. Add tomatoes, tomato paste, and salt, pepper, oregano and bay leaf. Gently simmer 45-50 minutes. Remove bay leaf.