

Melanzana Alla Parmigiana ^{Many} Good
Eggplant Parmesan

1 large eggplant & 1 zucchini
salt
2 large eggs
1 1/2 cups dry bread crumbs
1 tbs chopped fresh parsley
small amt of salt
pepper
3/4 cup olive oil

Sauce -

2 lbs fresh tomatoes cut in pieces
1 clove minced garlic
1/4 cup olive oil
1 tbs ch. onion
4 basil leaves chopped
salt & pepper

Topping - 3 tbs grated Parmesan cheese
1/2 lb thinly sliced mozzarella

Wash & cut eggplant into $\frac{1}{4}$ " slices. Place in layers
in colander sprinkling each layer with salt. Place
a dish on eggplant. Place a pot filled with water on dish
to force bitter fluid out of eggplant. (Put in sink, ^{let} stand
for 3 hrs - dry slices absorbent paper)

In a shallow bowl, beat egg - dip eggplant slices
in egg. Then in bread crumbs combined with parsley
& pepper. Sauté in oil until golden brown. Drain on towels ^{paper}.
Meanwhile in large pan, simmer tomatoes & garlic 10 mins.
Then sieve tomatoes, sauté onion, add tomatoes back
& p - Cook 15 mins partially covered.

Coat the bottom of a 2qt Casserole with little sauce
Place some eggplant & zucchini slices - sauce - mozzarella etc
ending with mozzarella. Sprinkle Parmesan
375° - Serves 6.

(Leave juice in tomatoes & thicken flour)