

EGGPLANT PARMESAN

2 – 3 eggplants, sliced in ¼ to ½ inch thick rounds. (Peel if you don't like the skin.)

4 -5 eggs

Salt

Pepper

Parsley – fresh or dried

Parmesan cheese – finely grated

Mozzarella cheese - shredded

Spaghetti sauce

Olive oil for frying eggplant

Italian seasoned bread crumbs

In a bowl, lightly beat the eggs. Add salt and pepper, parsley and Parmesan cheese – enough to season eggs but not make the batter too thick – you can always thin a bit with water.

Dip eggplant in egg batter, then in bread crumbs. Set on waxed paper until ready to fry.

In a large skillet, heat oil until hot. Adjust temperature as needed when frying eggplant so that it doesn't burn. Fry eggplant until lightly brown; drain on paper towels.

Spread a layer of sauce on the bottom of 13x9 baking dish. Cover with cooked eggplant. Sprinkle with parmesan and mozzarella cheese to your taste. Repeat the layering of sauce, eggplant and cheeses. End with layer of Eggplant topped with sauce and parmesan cheese.

Bake at 375° until hot and bubbly – ¾ to 1 hour.