

Italian Eggplant

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>
Italian eggplants	2	
olive oil	¼ cup or so	
tomato pasta sauce	32 oz	
garlic	4 cloves	finely minced
Parmesan cheese	¼ cup	freshly grated
salt & pepper		

- Preheat oven to 450 deg F.
- Line two cookie sheets with parchment paper.
- Cut off the ends of the eggplants and peel stripes down the lengths.
- Cut the eggplants lengthwise in ¼ inch thick slices (about 8 slices per eggplant.)
- Brush olive oil across both sides of each eggplant slice and place the slices on the prepared cookie sheets. Salt & pepper the top of each slice.
- Cover the cookie sheets with aluminum foil and bake for 25 minutes or until a fork easily goes through all the slices. Leave the oven on.
- Pour the pasta sauce into a large bowl and whisk in the garlic.
- Rub olive oil around all surfaces of a lasagna dish. Arrange one layer of cooked, sliced eggplant in the dish. Top with half of the garlic sauce. Arrange a second layer of eggplant and top with the remaining sauce.
- Put the lasagna dish into the 450 deg F oven for another 5 to 10 minutes, uncovered.
- Remove from oven, sprinkle Parmesan over top, let rest for 5 minutes, then serve.

NOTE: Italian eggplants are large. Chinese eggplants are small.