

Eggplant parmagian

Eggplant: Use two medium. Slice in 1/2" slices. No need to peel. Dip them in beaten egg, then in matza meal with some dried basil mixed in. Put the slices on oiled (olive oil) cookie sheets and bake at 450* for about ten minutes per side. You'll need to re-oil the pan when you turn the slices over.

Sauce: Saute a large diced onion and a few chopped garlic cloves in olive oil. Add the garlic at the end, so it doesn't burn. Then mix with one 28 oz. can crushed tomatoes, one 12 oz. can tomato paste, a lot of basil, some oregano, and some freshly ground pepper. If you have some pesto, add some of that.

Cheese: Grate about 1 lb mozzarella and about ½ lb parmesan or romano.

Layer eggplant, sauce, cheese etc. into an oiled 9x13 baking pan, ending up with cheese.

Bake covered at 375* for 45 minutes. After the first 40 minutes, uncover for a few minutes so the cheese can melt and get brownish.