

Eggplant Parmesan

Barb Rehler and Sister Fran

Ingredients

eggplant, sliced 1/4-inch thick*

milk

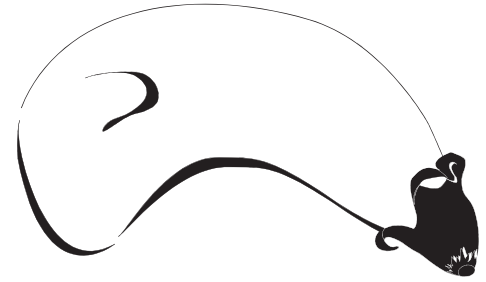
breadcrumbs

spaghetti sauce

mozzarella cheese

Parmesan cheese

*Do not peel the eggplant, as the skin of Canticle Farm eggplant is tender and good to eat!



Directions

Dip eggplant slices into milk, then into breadcrumbs. The crumbs can be seasoned with Parmesan cheese and/or salt and pepper.

Spray a cookie sheet with Pam and lay slices on the sheet to bake - one layer at a time.

Bake at 350 degrees, for one-half hour, then turn over and bake until done.

Pour 1/2 cup of spaghetti sauce in casserole dish.

Layer eggplant then sprinkle with Parmesan cheese and 1/2 cup of mozzarella cheese.

Continue to layer sauce, eggplant, cheese and sauce, until all the eggplant is used, then top with extra mozzarella.

Bake one hour at 350 degrees, or longer.