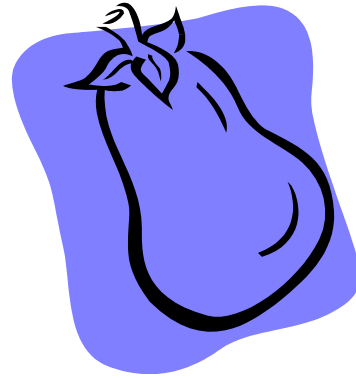


## Easy Eggplant Parmesan

*(submitted by Nancy McDarby and Madeleine Beaumont)*

- ½ c. grated Parmesan cheese
- ½ c. butter or margerine, melted
- ½ c. enriched cornmeal
- 1 8-oz. can pizza sauce
- 1 medium-sized eggplant (about 1½ lbs.)
- 1 c. (4 oz.) shredded mozzarella cheese pared and cut into ½-in. slices
- 2 Tbsp. chopped parsley



Combine the Parmesan cheese and corn meal. Dip the eggplant into the butter; coat with the cornmeal mixture. Place in a greased 15½” x 10½” jelly roll pan. Spread the slices with pizza sauce. Bake at 400 for 15 to 20 minutes, or until the eggplant is tender. Sprinkle with the shredded mozzarella cheese and parsley. Return to the oven and heat until the cheese is melted and starting to brown. Makes 4-6 servings.

Comments: We suggest that you remove the excess moisture and the “puckery quality” of the eggplant before coating by sprinkling both side of each slice with salt. Arrange the slices on a double thickness of paper toweling and let drain 20- 30 minutes. Rinse quickly to remove excess salt and pat dry. Also, you can reduce the fat content of this recipe by brushing on the butter rather than dipping and omitting the mozzarella cheese.