

Eggplant Potato Moussaka

2 lbs eggplant
salt
1 ½ lbs large potatoes
1 ½ Tbsp olive oil
2 cups chopped onions
2 ½ cups spaghetti (Italian tomato) sauce
1 tsp dried oregano
¼ tsp cinnamon
5-6 Tbsp chopped fresh parsley, divided
pepper
4 Tbsp butter
scant ½ cup flour
2 ¼ cups milk
1/8 tsp nutmeg
3 eggs
½ cup freshly grated parmesan



Cut eggplants lengthwise into ¼ inch planks. Sprinkle both sides with 1-2 Tbsp salt; drain in colander 30 minutes. Rinse, squeeze out liquid, and place on oiled baking sheet. Bake in 400 oven, turning once, until tender (about 20 minutes). Meanwhile, peel potatoes and cut lengthwise into 1/8 inch slices. Boil in salted water until not quite tender. Drain. Heat olive oil in skillet, add onions, and saute until tender. Stir in spaghetti sauce, oregano, cinnamon, half the parsley, and pepper to taste. Simmer low until very thick, about 30 minutes. Melt butter in saucepan, stir in flour and cook over low heat a few minutes. Meanwhile, heat milk with nutmeg and salt and pepper to taste. Whisk hot milk into flour mixture; cook until thickened. Beat eggs in small bowl; whisk a few tablespoons of the white sauce into eggs, then whisk egg mixture into sauce. Stir and cook over low heat until thick; do not boil. Stir in Parmesan, a little at a time, until sauce is smooth. Taste and adjust seasoning. Layer half the eggplant, half the potatoes, and half the tomato sauce in a deep baking dish. Repeat these layers. Pour white sauce over all. Bake in 350' oven until topping is set and lightly browned, 45-60 minutes. Let stand at least 10 minutes before cutting. Garnish with remaining chopped parsley.