



EGGPLANT PARMESAN

- 1 Large Eggplant
- 3 Eggs, Beaten
- 1 Cup Dried Bread Crumbs
- 3/4 Cup Olive Oil
- 1/2 Cup Grated Parmesan Cheese
- 2 Teaspoons Oregano
- 1/2 Pound Sliced Mozzarella Cheese
- 28 Ounces Tomato Sauce

DIRECTIONS

1. Heat oven to 350 degrees.
2. Pare eggplant as desired.
3. Cut into 1/4 inch thick slices.
4. Dip each slice first into egg, then into crumbs.
5. Sauté in hot oil until golden on both sides.
6. In a 2 quart casserole, place a layer of eggplant.
7. Top with some parmesan, oregano and Mozzarella.
8. Cover well with some of the tomato sauce.
9. Repeat until all eggplant are used.
10. Top last layer with mozzarella.
11. Bake 30 minutes.