

From the kitchen of David and Jennifer Deaven

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3. Add (C) and simmer, covered, 10 minutes.
4. Add (D) and simmer over lowest heat, 15 minutes.
5. Add (E), mix, and serve over pasta.

Vegetarian/Eggplant Scallopini

Vegetarian/Eggplant Scallopini

- A: 2T olive oil
2T butter
3c garlic, minced
1 bay leaf
1/2t salt
- B: 4C eggplant, cubed
1/2t salt
- C: 1# mushrooms, chopped
1 onion, chopped
1 green pepper, chopped
2 tomatoes, chopped
1T basil
1/4C tomato paste
- D: 3/4C red wine
2T parsley, chopped
- E: 1/2C Parmesan cheese
1. Saute (A) in heavy skillet about 5 minutes.
 2. Add (B) and simmer, covered, 10 minutes.



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