

Vegetarian/Eggplant Parmigiana

A: 1 eggplant, sliced 1/4"

B: flour

C: 1 egg

2-3t milk

2t oil

D: Bread crumbs

Parmesan cheese

Basil

pepper

1. Salt (A) and let stand 10 minutes.
2. Combine (C) in bowl, and (D) in separate bowl.
3. Drag (A) in (B), then dip in (C), then coat with (D).
4. Let slices stand 15 minutes.
5. Fry slices in butter skillet.
6. Serve with marinara sauce, Parmesan cheese, garnish.

Servings: 4

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From the kitchen of David and Jennifer Deaven