

EGGPLANT PARMIGIANA

- 1 Large Eggplant
- 2 Large Eggs
- 1/2 Cup Flour
- 1/4 Cup Milk
- 1/4 Cup Olive Oil, with 1/4 Cup in Reserve
- 1 Quart Marinara Sauce
- 8 oz Mozzarella (Fresh is best)
- 1/4 TSP Each Salt and Black Pepper

Peel the eggplant and slice into 1/4" thick slices. Cut open a couple of brown paper grocery bags and place the eggplant slices on top of one, and cover them with another. Place a towel over the top, and weight it with plates to keep the paper in contact with the eggplant. Leave it overnight. This will wick moisture and bitterness out of the eggplant slices.

Coat the bottom of a skillet or griddle with 1/4 cup of oil and put it on medium heat.

Beat the eggs with the milk, salt, and pepper.

Put the flour into a ziplock bag, put as much of the eggplant in the bag as you can fit, and shake it to coat the eggplant slices.

Dip the floured eggplant slices in the beaten eggs, then place them in the pan. Fry the eggplant slices until golden, about 3-5 minutes per side, then let them drain on paper towels. Replenish the oil in the pan/griddle as needed.

Layer the eggplant in a glass baking dish with sauce and thinly-sliced mozzarella.

Bake at 350 for 20-30 minutes.