

## Fried Eggplant

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2:18 PM

### Fried Eggplant

Each medium eggplant is enough to feed four people

Preparation Time: 35 mins

Cooking Time: 6 minutes per batch

2 eggplants

Salt and pepper

1 egg slightly beaten

½ cup milk

1 cup flour

Vegetable oil

Peel and slice eggplant into ½ inch thick rounds. Place the eggplant in a very large bowl with very cold salted water. Cover with a plate to keep the eggplant submerged in the water. Let it stand for about 30 minutes. Discard the water and drain the eggplant in a colander. Lay the eggplant slice on wax paper and sprinkle with salt and pepper.

In a shallow bowl, combine eggs and milk. Put the flour on a sheet of wax paper.

Dip the eggplant into the milk mixture, then dredge them in flour.

Fry the eggplant in hot oil.

### Parmagiana

Layer the fried eggplant with spaghetti sauce and shredded mozzarella cheese in a dutch oven. Baked for 45 minutes - check frequently since this is currently a guess