

The McCutchen House

STUFFED EGGPLANT APPETIZERS

INGREDIENTS

2 ea.	eggplants
1 Tbs.	salt
1 Tbs.	parsley, chopped
1 Tbs.	basil, chopped
2 cloves	garlic, minced
2 Tbs.	olive oil
¼ cup	parmesan cheese, grated
2 tspn.	black pepper
1 tspn.	salt
¼ cup	bread crumbs
8 ozs.	fresh mozzarella
2 ea.	tomatoes, diced

This recipe will make eight servings.

DIRECTIONS

Slice the eggplant lengthwise into thin slices and then lay the slices out and sprinkle with salt. Let them sit for thirty minutes. After the slices have sat, brush off the salt and pat dry.

In a sauté pan, brown the herbs and garlic in olive oil over a medium flame. Remove from heat and reserve the pan and oil.

In a large bowl, combine the herb mixture, parmesan, pepper, salt, and bread crumbs. Spread this mixture evenly onto the eggplant slices.

Cut the mozzarella into strips about ½ inch thick. Place the mozzarella across the eggplant slices and top with diced tomatoes.

Roll the eggplant and hold the slices together with a toothpick. Return the oil to a medium high heat and sauté the eggplant rolls until golden brown. Remove the eggplant from the pan and drain on paper towels.