

## **Eggplant Parmigiana**

- 2-3 large firm eggplant
- olive oil
- 2 onions peeled and chopped
- 2 cloves of garlic finely sliced
- 2 heaping t dried oregano
- 2 28oz cans of good quality plum tomatoes or 5 lbs ripe
- sea salt & freshly ground black pepper
- 2 T wine vinegar
- 2 large handfuls of fresh basil leaves
- 4 large handfuls of parmesan cheese
- 2 handfuls of dried breadcrumbs
- a little fresh oregano, leaves chopped
- optional 1 5-oz ball of buffalo mozzarella

Saute the onions, garlic and dried oregano for about 10 minutes, in a tablespoon of olive oil until soft and slightly golden.

Add the chopped tomatoes to the onions, covering and simmering for 15 minutes. Then add salt, pepper, wine vinegar and the chopped basil.

Slice the eggplant 1/3 inch thick then grill on both sides until golden and translucent using one of those grill pans like the one from Pampered Chef that comes with a press.

Use a 10x6x5 inch earthenware type casserole, beginning with a small amount of tomato sauce, then a thin layer of parmesan, ending with a single layer of grilled eggplant.

Continue until you run out of ingredients ending with a parmesan layer.

Tear the buffalo mozzarella into tiny blobs on the final parmigiana layer, then sprinkle on the bread crumbs and fresh oregano, lightly moistened with olive oil. Bake in a 375 degree oven for 35-45 minutes until golden brown.

**Jittery Cook**