

Oven Fried Eggplant

- 1 # of eggplant sliced into 1/2" slices
- 1/2 c. Italian seasoned bread crumbs
- 1 t. salt
- 1 egg

Preheat oven to 425. Grease a jelly roll pan. Mix 1/2 c. of bread crumbs (see recipe below) & 1 t. salt. Slightly beat the egg. Dip the eggplant slices in the egg then, coat with crumbs. Place slices on pan and bake uncovered for 15 minutes. Then, turn them over and bake for 15 minutes more.

Bread Crumbs:

For each cup of crumbs add:

1/4 c. good Italian cheese

1 clove garlic

1/4 t. basil

1/4 t. pepper

1/4 t. salt

1/4 t. granulated garlic

_Healthy Variations - Use egg beaters instead.