

MELANZANE ALLA PARMIGIANA:

Peel the eggplants

Cut longitudinal slices about 1cm thick

Put salt on both sides of the eggplant slices Leave the salted eggplants in a container for at least 2 hours

Put the following ingredients in a pan:

1/2 onion

some garlic

some herbs (rosemary, basil, celery, etc.)

sliced tomato

salt

Cook at low heat for about one hour (add a little sugar if it tastes sour) After it is cooked, put everything in a blender.

Rinse the eggplant slices to remove extra salt and dry on paper towels Fry the dry eggplant slices in extra virgin olive oil until they are golden and put them on a colander to let the oil drip away.

Take an oven thing (come si dice teglia?) and put, in the bottom, one layer of the blended tomato+herbs sauce, then alternate a layer of grated parmesan cheese and a layer of eggplant slices (cross the eggplant slices in successive layers). When there are no more eggplant slices, top everything with one layer of the tomato/herbs sauce and grated parmesan cheese.

Put the thing (teglia) in the oven (at ~300 or 350 degrees F) for 30 minutes and that's it!

4 eggplants serve about 6 people.

~ La Mamma di Sergio