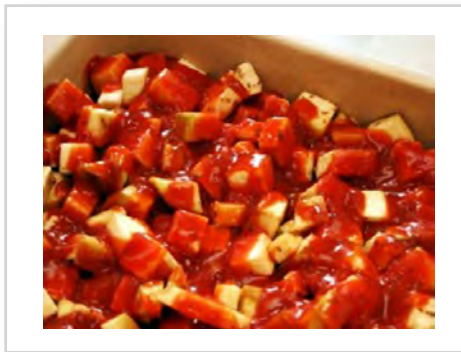
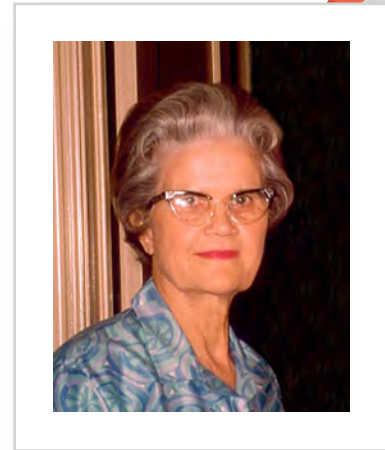


Eggplant and Tomatoes



from Thalia Webb



Ingredients

- 2 med size eggplants
salt
- 1 cup flour
- 1 cup polyunsaturated oil
- 2 cloves of garlic minced
- 2 cans (1lb, 12 oz each) tomatoes coarsly chopped
- 1/2 teaspoon celery salt
- 1 bay leaf
- 1 teaspoon dried basil, crumbled
- dash of pepper
- 1/2 cup bread crumbs

Directions

Pare eggplant; cut in 1 inch cubes. Sprinkle with salt; let stand 30 minutes at room temperature. Drain. Dry with paper towels. Sprinkle with flour. Toss to coat eggplant lightly. Heat 1/2 cup oil in large skillet over med. heat. Add half the eggplant; sauté 3 to 4 minutes, stirring or tossing occasionally. Remove. Reserve. Sauté remaining eggplant the same way.

Sauté garlic for 1 minute. Add tomatoes, celery salt, bay leaf, basil, sugar, salt, and pepper. Bring to boiling. Reduce heat. Simmer uncovered 10 - 12 minutes. Place eggplant in oiled 2 - 2 1/2 quart baking dish. Pour tomato mixture over eggplant. Sprinkle with bread crumbs. Bake at 400° for 20 to 25 minutes.

Yield: 8 servings

