

Eggplant parmesan

8-10 servings



1 large onion
4 lbs. tomato
4 lbs. eggplant
basil, 12 leaves
1 ½ cups grated parmesan
salt & pepper
1/3 cup + 2 tbsp. olive oil
1/3 cup peanut oil

Preheat oven to 450° F.

Peel and slice the **onion**. Fry in 2 tablespoons olive oil in a large saucepot until soft.

Wash, de-stem, and roughly chop the **tomatoes**. Dice finely in a food processor. Add to the onions, bring to a boil, and simmer, uncovered, stirring intermittently, for at least an hour.

Wash the **eggplants**. Slice into coins ¾ inch thick. Lay out on two cookie sheets; salt lightly; brush with a mix of

the olive and peanut oil. Flip, and salt and oil the other side of the coins. Roast for 9 minutes. Swap between upper and lower shelves of the oven, rotate, and roast 9 minutes more. Flip over the eggplant slices, swap shelves again, and roast 10 minutes more.

Wash and slice **basil**. Add the basil and 1 tsp salt to the tomato sauce halfway through its cooking.

Grate 1 ½ cups of **parmesan**.

Put a small amount of the **tomato sauce** on the bottom of a 9" x 9" (or 8" x 10") casserole dish. Add a layer of fried **eggplant slices**, a layer of **tomato sauce**, and a layer of **parmesan**. Repeat for a total of 3 layers.

Bake for 20 minutes. Serve hot or at room temperature.