
Creamy Eggplant

Bonnie Welch and Deanna White

Kitchen Keepsakes - Castle Rock, CO - 1989

Servings: 4

1 eggplant, peeled and cut into chunks

3 tablespoons butter, melted

1/3 cup cracker crumbs

1 cup cream

1/4 cup cheddar cheese, grated

2 tablespoons Parmesan cheese

In a saucepan, boil the eggplant in water for 10 to 15 minutes or until tender. Drain.

Add the cracker crumbs and melted butter.

Arrange the eggplant in the bottom of a buttered casserole dish. Pour the cream over the top and sprinkle with the cheeses.

Bake, uncovered, at 350 degrees for 25 minutes or until bubbly throughout.

Side Dishes

Per Serving (excluding unknown items): 262 Calories; 27g Fat (90.0% calories from fat); 4g Protein; 2g Carbohydrate; 0g Dietary Fiber; 85mg Cholesterol; 200mg Sodium. Exchanges: 1/2 Lean Meat; 5 Fat.