
Eggplant and Mushroom Casserole

Home Cookin - Junior League of Wichita Falls, TX - 1976

3 eggplants, peeled
2 tablespoons butter
1 1/4 cups finely chopped onion
4 eggs, beaten
1 cup mayonnaise
1 pound mushrooms, finely chopped
1/4 cup butter
3/4 to one teaspoon salt
pepper
4 1/2 ounces cream cheese
1/4 cup parsley, finely chopped
dash thyme
1/4 cup grated Gruyere cheese
1/4 cup fine white bread crumbs
2 tablespoons melted butter

In a saucepan, let the eggplant sit covered with salted water for 30 minutes. Drain. Cook in water until tender. Drain well.

In a skillet, saute' the onion in two tablespoons of butter. Cube the eggplant and mix with the onion. Add the eggs and mayonnaise.

After washing the mushrooms, dry by squeezing in a towel. Saute' the mushrooms in 1/4 cup of butter. Add to the eggplant mixture. Mix thoroughly. Add salt and pepper to taste. Place in a buttered two-quart casserole dish.

Soften the cream cheese. In a bowl, mix the cream cheese with the parsley, thyme, grated cheese and bread crumbs. Sprinkle over the top of the casserole mixture. Dribble melted butter over the top of the casserole.

Bake at 350 degrees for 40 minutes or until set and the top is brown.

(This dish may be made ahead and refrigerated until cooking time.)

Yield: 10 to 12 servings

Side Dishes

Per Serving (excluding unknown items): 3680 Calories; 348g Fat (80.4% calories from fat); 64g Protein; 127g Carbohydrate; 44g Dietary Fiber; 1313mg Cholesterol; 4516mg Sodium. Exchanges: 4 1/2 Lean Meat; 24 Vegetable; 44 Fat.