

# Eggplant Casserole III

Katheryn Walden - Des Moines, IA  
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**Yield: 6 to 8 servings**

*1 large eggplant, washed,  
peeled and cut up  
salted water  
2 onions, chopped  
4 tablespoons butter  
1 teaspoon salt  
paprika  
5 ounces evaporated milk  
1 cup cornbread stuffing  
2 eggs, beaten  
2 cups cheddar cheese,  
grated*

**Preparation Time: 20 minutes****Bake Time: 55 minutes**

In a pot, cook the eggplant in salted water for about 30 minutes. Drain.

In a saucepan, simmer the onions in butter until golden brown.

In a bowl, mix the eggplant, onions, salt, paprika, evaporated milk, stuffing and eggs. Turn the mixture into a two-quart casserole dish. Top with grated cheese.

Bake in the oven at 350 degrees for 25 minutes.

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Per Serving (excluding unknown items): 2219 Calories; 161g Fat (64.3% calories from fat); 92g Protein; 109g Carbohydrate; 21g Dietary Fiber; 828mg Cholesterol; 5228mg Sodium. Exchanges: 3 Grain(Starch); 9 1/2 Lean Meat; 9 Vegetable; 1 Non-Fat Milk; 25 1/2 Fat.