

Side Dishes

Eggplant Patrice

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1 small eggplant
4 medium tomatoes, sliced
2 medium green peppers, chopped
2 medium onions, chopped
1/2 teaspoon salt
1/4 teaspoon pepper
3/4 pound sharp cheddar cheese

Slice unpeeled eggplant about 1/4 inch thick. Parboil until partially tender. Drain.

Place a layer of eggplant in the bottom of a 13x9x2 baking dish.

Add a layer of tomatoes. Fill spaces with a mixture of chopped pepper and onions. Sprinkle with salt and pepper.

Repeat layers until casserole is filled. End with a layer of cheese.

Cover and bake at 400 degrees until mixture is steaming. Remove cover and reduce heat to 350 degrees and bake 30 to 40 minutes or until eggplant is tender and sauce is thick.

Per Serving (excluding unknown items): 1742 Calories; 116g Fat (58.2% calories from fat); 98g Protein; 90g Carbohydrate; 25g Dietary Fiber; 357mg Cholesterol; 3248mg Sodium. Exchanges: 0 Grain(Starch); 12 Lean Meat; 15 1/2 Vegetable; 15 Fat.