Italian Eggplant

Mrs. Jack B. Adger - Montgomery, AL River Road Recipes II (1976) - The Junion League, Baton Rouge, LA

1 large eggplant, peeled and sliced 1 egg, slightly beaten with a little milk flour, seasoned cooking oil 1 1/2 pounds ground beef 1 onion, chopped 1 can (20 ounce) tomatoes 1 can (8 ounce) tomato sauce 1 tablespoon parsley 1 bay leaf 1/2 teaspoon thyme 1 pinch basil 1 teaspoon sugar salt (to taste0 pepper (to taste) 1/2 pound mozzarella cheese, sliced Preheat the oven to 400 degrees.

Dip the eggplant slices in the egg mixture. Shake in seasoned flour. Saute' in oil until lightly browned.

In a skillet, brown the meat and onion. Add the tomatoes, tomato sauce and seasonings. Simmer slowly for 30 minutes.

In a baking dish, arrange alternate layers of eggplant, meat sauce, and cheese.

Bake for 30 minutes.

Per Serving (excluding unknown items): 3188 Calories; 244g Fat (68.6% calories from fat); 179g Protein; 72g Carbohydrate; 19g Dietary Fiber; 994mg Cholesterol; 2988mg Sodium. Exchanges: 0 Grain(Starch); 24 Lean Meat; 11 Vegetable; 35 Fat; 1/2 Other Carbohydrates.

Beef

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| Calories (kcal): | 3188 | Vitamin B6 (mg): | 2.8mg |
|--------------------------------|-------|---------------------|---------|
| % Calories from Fat: | 68.6% | Vitamin B12 (mcg): | 20.3mcg |
| % Calories from Carbohydrates: | 9.0% | Thiamin B1 (mg): | .8mg |
| % Calories from Protein: | 22.4% | Riboflavin B2 (mg): | 2.2mg |
| Total Fat (g): | 244g | Folacin (mcg): | 247mcg |
| Saturated Fat (g): | 111g | Niacin (mg): | 37mg |
| Monounsaturated Fat (g): | 97g | Caffeine (mg): | 0mg |
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| Polyunsaturated Fat (g): | 11g | Alcohol (kcal): | 0 |
|---|--------------------------|--|---------------|
| Cholesterol (mg): | 994mg | % Dofusor | ባ በ% |
| Carbohydrate (g): | 72g | Food Exchanges | |
| Dietary Fiber (g): Protein (g): | 19g 179g | Grain (Starch): Lean Meat: Vegetable: Fruit: Non-Fat Milk: Fat: Other Carbohydrates: | 0 |
| Sodium (mg): Potassium (mg): | 2988mg 4168mg | | 24 11 0 |
| Calcium (mg): Iron (mg): Zinc (mg): | 1502mg 18mg 32mg | | 0 35 |
| Vitamin C (mg): Vitamin A (i.u.): Vitamin A (r.e.): | 58mg 6083IU 1062RE | | 1/2 |

Nutrition Facts

| Amount Per Serving | | | | |
|--------------------------------|-------------------------|--|--|--|
| Calories 3188 | Calories from Fat: 2188 | | | |
| | % Daily Values* | | | |
| Total Fat 244g | 375% | | | |
| Saturated Fat 111g | 553% | | | |
| Cholesterol 994mg | 331% | | | |
| Sodium 2988mg | 125% | | | |
| Total Carbohydrates 72g | 24% | | | |
| Dietary Fiber 19g | 75% | | | |
| Protein 179g | | | | |
| Vitamin A | 122% | | | |
| Vitamin C | 97% | | | |
| Calcium | 150% | | | |
| Iron | 101%_ | | | |

^{*} Percent Daily Values are based on a 2000 calorie diet.