



From Charlotte's Kitchen



As you can see from the picture, I gathered up the last of the basil, parsley, leeks and eggplant before last night's frost hit them. I'll make pesto from the basil and freeze it for the winter months ahead.

As for the eggplant, I have a good friend Karen, who makes the best dish ever! Most people fry, some bake, but she does both. When Karen gave me the list of ingredients, she was somewhat vague about exactly how much she uses. I think this might be the Italian way. I say, go with your taste buds. You can't go wrong!

Eggplant Pecorino Romano Style

Ingredients:

- 3 large eggplant peeled and sliced
- Egg wash (about 3 eggs)
- 1/2lb Pecorino Romano cheese- grated finely
- About 4 cups of seasoned Italian bread crumbs (add to this garlic powder and some of the freshly grated pecorino Romano cheese to taste)
- Reserve remaining pecorino Romano cheese for layering
- Canola oil for frying
- Your favorite jarred or homemade sauce

Directions:

- Dip eggplant in egg wash and dredge in seasoned breads crumbs.
 - Using an electric skillet, fry eggplant on medium/high (at least 375) in canola oil until eggplant is golden on both sides. Drain on paper bag or paper towels.
 - Layer in a deep casserole dish a small amount of sauce, eggplant and a good dusting of cheese, repeating until done.
 - Bake covered at 350 for about 30 minutes. Baking marries the flavors.
- Can be served with a side of pasta or salad