

## SCALLOPED EGGPLANT by Dorothy Zehnder

1 ½ pounds raw eggplant (1 medium)  
1 beaten egg  
½ cup milk  
2 Tablespoons melted butter  
¼ cup chopped onion (1 small)  
2 Tbs. celery, finely chopped  
½ cup dry bread crumbs  
½ tsp. Bavarian Inn All-Purpose Seasoning  
¼ tsp. salt  
⅛ tsp. garlic salt  
⅛ tsp. Italian seasoning

### Two Toppings:

½ cup buttered bread or cracker crumbs (1 cup bread crumbs mixed with ½ cup (1 stick) melted butter)  
¼ cup cheese, such as shredded cheddar

Pare eggplant; cut in 1-inch cubes. Cook in boiling, salted water for 6 minutes; drain. Add egg, milk, butter, onion, celery, ½ cup dry bread crumbs and seasonings. Place mixture in greased baking dish. Top with buttered or cracker crumbs. Bake in preheated 350° oven for 25 minutes. Remove dish from oven and sprinkle cheese on top. Return to oven for 5 minutes or till cheese is melted.

Dorothy also suggests some additional options:

- Instead of milk, stir 3 Tablespoons cream of mushroom soup into mixture before baking.
- Instead of milk, stir 1½ cups canned tomatoes into mixture before baking for Spanish-style.

Yield: Serves 6