



Noreen's Kitchen

Eggplant Parmigiana

Ingredients

2 -3 pounds fresh eggplant	1 teaspoon onion powder
2 tablespoons salt	1 teaspoon Italian seasoning
2 cups bread crumbs	1 quart oil for frying
1 cup all purpose flour	4 cups marinara sauce
1 cup milk	1/2 cup grated parmesan cheese
1 teaspoon salt	2 cups shredded mozzarella cheese
1 teaspoon garlic powder	

Step by Step Instructions

Preheat oven to 350 degrees. Pour oil into a large, heavy bottomed skillet and place on medium heat.

Wash and dry eggplant and cut off the top and bottom of each one. Slice into 1/2 inch slices.

Layer slices of eggplant with the 2 tablespoons of salt in a colander. Allow salted eggplant to sit for at least 30 minutes.

Rinse eggplant slices well making sure no salt is left behind.

Add 1 teaspoon salt and remaining spices to the breadcrumb and mix well.

Coat the eggplant slices by dipping first in flour, then in milk and finally in the seasoned bread crumbs, coating on all sides. Place on a baking sheet and continue until you have coated all the slices.

Place eggplant slices into the skillet and fry on both sides until golden brown. This will take about 5 minutes. Remove from oil and allow to drain on paper towels.

To construct the casserole:

Place 1/4 cup of marinara on the bottom of a baking dish.

Place one layer of eggplant then layer with more sauce, half the mozzarella cheese and then half of the parmesan cheese, another layer of eggplant, The remainder of the quart of sauce and the rest of the parmesan and finally top everything off with the rest of the Mozzarella.

Bake for 30 minutes until brown and bubbly.

Remove from oven and allow to sit for at least 10 minutes before serving.

Enjoy!