

BAKED EGGPLANT WITH NUT TOPPING

NL#20 10/12/02

Mary Margaret McBride Cookbook

1 medium eggplant (about 1 ½ lbs.)
1/3 cup butter or margarine
1 cup milk
Salt & pepper
1/3 cup chopped pecans, Brazil nuts, filberts, or blanched almonds

Cut washed, unpared eggplant in ¼" slices. Brown lightly on both sides in butter or margarine.

Place in shallow pan and add milk. Sprinkle with salt, pepper and nuts. Bake, uncovered, in slow oven (300° F.) 1 hour.

Serves 4