

Eggplant Parmesan

1 medium size eggplant, peeled, sliced horizontally in thin slices

3 large tomatoes

3 tablespoons fresh chopped basil

large clove garlic finely chopped

olive oil

paper towels

1/4 cup shredded Parmesan cheese

Herbamare or Sea salt to taste

Fresh ground pepper

1. Heat 12" non-stick skillet, add enough olive oil to cover bottom of pan (1 tablespoon approximately). Saute eggplant until golden on both sides. Remove from pan and blot well on paper towels (both sides of eggplant). If all the eggplant doesn't fit into skillet repeat the process until all the eggplant has been sauteed.
2. Place blotted eggplant into a heat proof casserole dish. Preheat oven 350 degrees.
3. Fill 2 qt pot with water and boil. Add the tomatoes to boiling water for 1 minute. Remove with slotted spoon and rinse with cold water. Peel of tomatoes will easily come off. Core tomatoes and slice with serrated knife into slices. Place the tomatoes, with juices over eggplant.
4. Season with Herbamare, and pepper, garlic, basil, top with Parmesan cheese
5. Place in over for 10 minutes. Remove from oven and enjoy.