

Stephanie's Eggplant Parmesan

Ingredients:

1 small onion	Bread Crumbs
3 Garlic cloves	Mozzarella Cheese
Oil	Parmesan Cheese
6 cans of Tomato Puree	3-4 Eggs (add more if needed)
1 medium can of Tomato Paste	
Sugar	
Salt and Pepper	
Garlic Powder	

For the Gravy:

Chop up the garlic and onions into small pieces. Add the garlic, onions, and oil to a pot. Sauté until they are lightly brown. Add the tomato puree and tomato paste. Season with salt, pepper, and sugar. Cook for 2 hours.

For the Breaded Eggplant:

In a bowl, add the bread crumbs, parmesan cheese, salt, pepper, and garlic powder. Mix evenly. In a separate bowl, whisk eggs together. Wash the eggplant. Cut the stem of the eggplant off and throw it away. Then, cut the eggplant into round pieces, about a quarter inch thick. Using a fork, dip each eggplant into the egg mixture. Make sure both sides of the eggplant are covered with egg. Then, using the fork, place the eggplant into the bread crumb mixture. Cover each eggplant with breadcrumbs. Add oil to a frying pan. Evenly, spread each eggplant into the pan. Cook until golden brown.

After the eggplant is cooked, gather a baking dish. Pour some gravy on the bottom of the baking dish. Layer the eggplant onto the gravy, making sure the eggplant is the second layer. After the eggplant, sprinkle some mozzarella cheese and parmesan cheese on top of the eggplant. Then pour a little bit of gravy on top. You're going to repeat these steps until you reach the top of the dish. The last layer needs to be parmesan cheese, mozzarella cheese, and a tiny bit of gravy. You want the cheese to crisp up, so not too much gravy.

Bake for 1 hour at 375 degrees.

You can serve this with a nice Jersey Fresh Salad! Enjoy!