

Donald's eggplant au gratin

Makes approximately two six by six by two inch oven proof baking pans, and about 10 x 3 inch wide by 2 inch deep ramekins. This can be very variable based on the actual size of the eggplants.

- 4 large eggplants
- 6 large zuchinnis
- 2lbs of onions
- 1.5 x 650mL jars of tomato sauce -- for this recipe, I usually use the multiple garden vegetable variety, and make a point of not using any sauce which contains meat
- Olive oil
- Salt
- 500g mozzarella cheese

Equipment

- Kitchen knife
- Cutting board
- Food processor (optional) with slicing tool
- One or more large skillet, or one or two electric countertop frypan, with a large surface
- Cheese slicer, or knife to slice cheese, and another as needed to separate the cheese from the first knife, or a cheese grater
- Large spoon
- Bags for freezing, including zipper bags.

a) Trim two eggplants. Slice two eggplants into coins about one to two millimetres thick and fry in olive oil until they begin to brown, and turn over. Continue frying until lightly browned.

b) Layer the eggplant in the various baking pans and ramekins.

c) Slice half of the zuchinnis into coins about one to two millimetres thick; tile your frypan with them and fry until they begin to brown, and turn over. Continue frying until lightly browned.

d) Layer the zucchini coins in the various baking pans and ramekins.

e) Clean, trim and chop half of the onions. Add salt, and fry until translucent and lightly caramelized.

f) Layer the fried onions in the various baking pans and ramekins.

g) Repeat a) to f) with the other half of the ingredients, continuing to fill the same baking pans.

h) Cover the dishes with the sauce.

i) Slice cheese to about two millimeters thick, or grate. Cover the dishes with the cheese.

j) To serve, bake in oven at about 300F to 325F until the cheese browns. I often will heat up the dishes with a microwave oven first before browning in the oven.

k) Place remainder in bags for freezing; identify bags.