Donald's eggplant au gratin

August 2026: Recipe slightly reformulated / rationalized, down to a base of two eggplants

Yield: approximately 13–15 ramekins, nominally 3" wide × 2" deep. Yield may vary depending on the size of the vegetables and how full the ramekins are.

Ingredients:

Vegetable base:
- 2 large eggplants (about 1.1kg to 1.2kg -- about 2-1/2 lbs)
- 3 large zucchinis (about 700g -- about 1-1/2 lbs)
- 6 small to medium onions (about 700g -- about 1-1/2 lbs)
- Olive oil
- Salt

Sauce:
- 1 x 600mL commercial jar of tomato sauce (about 2-1/2 cups)

Cheese topping:
- about 25g to 30g mozzarella cheese per ramekin (about 400–450 g for the batch)

Equipment:

- Kitchen knife
- Cutting board
- One or more large skillets, or one or two electric electric countertop frying pans, with a large surface area
- Food processor (optional) with slicing tool
- Cheese slicer, or knife to slice cheese, and another as needed to separate the cheese from the first knife, or a cheese grater
- Egg flipper / spatula
- Fork
- Large spoon
- Equivalent baking pans to above: about 13 to 15, 3" wide by 2" deep ramekins.
- Bags for freezing, including zipper bags.

a) Trim eggplants.
b) Slice an eggplant into rounds about one to two millimetres thick.
c) Fry eggplant coins in olive oil until they begin to brown, and turn over. Continue frying until lightly browned.
d) Distribute half the eggplant among the baking pans and ramekins.
e) Slice half of the zuchinis into coins about one to two milimetres thick; tile your frypan with them and fry until they begin to brown, and turn over. Continue frying until lightly browned.
f) Distribute half the zucchini slices among the baking pans and ramekins.
g) Clean, trim and chop half of the onions.
h) Fry onions until translucent and lightly caramelized.
i) Distribute half the fried onions among the various baking pans and ramekins.

j) Repeat a) to i) with the other half of the ingredients, continuing to fill the same baking pans.
k) Cover the dishes with the sauce.
l) Slice cheese to about two millimeters thick, or grate.
m) Cover the dishes with the cheese.
n) To serve, bake in oven at about 300F to 325F until the cheese browns. Optionally pre-heat the dishes with a microwave oven first before browning in the oven.
o) Place remainder in bags for freezing; identify bags.