

Donald's eggplant au gratin

March 2020: Of late I have been making half batches.

Makes approximately two 6"x6"x3" oven proof baking pans, and about 10 x 3" wide by 2" deep ramekins. This can be very variable based on the actual size of the eggplants.

Ingredients:

- 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
- One or more large skillets, or one or two electric countertop frypan, with a large surface
- 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
- Flipper
- Fork
- Large spoon
- Equivalent baking pans to above: 2 x 6"x6"x3", and 10 x 3" wide x 2" deep ramekins
- Bags for freezing, including zipper bags.

- a) Trim two eggplants.
- b) Slice two eggplants into coins about one to two milimetres thick.
- c) Fry eggplant coins in olive oil until they begin to brown, and turn over. Continue frying until lightly browned.
- d) Layer the eggplant in the various baking pans and ramekins.
- e) Slice half of the zuchinnis 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) Layer the zucchini coins in the various baking pans and ramekins.
- g) Clean, trim and chop half of the onions.
- h) Fry onions until translucent and lightly caremelized.
- i) Layer the fried onions in 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.