Eggplant Is Really A Berry

A Berry

By ELLY

Eggplant is a fruit, actually a berry, which is eaten as a vegetable.

A close relative of the tomato, it shares much of the same shady history — it took several centuries of or or northern Europeans to disassociate both the eggplant share, the tomato from their black sheen relation, deadly nightshade.

Both acquired colorful, if inappropriate, nicknames. The tomato was called the "love apple," and the eggplant became the "mad apple."

Fortunately, many cooks ignored or were ignorant of the eggplant is undesserved reputation and for 2,000 years.

The dark purple variety is most common here. Look for cylindrical or pear-shaped ones that are heavy, smooth, firm and of a uniform dark glossy color.

DEEP FRIED EGGPLANT

1 large eggplant Salt and pepper to taste 14 cup all-purpose flour

1 egg 2 T. milk or water 14 cup fine dry breadcrumbs Fat for deep frying

Fat for deep IT/Jing

Peel eggplant and cut into sticks about '4 inch thick. Sprinkle with salt and pepper, roll in flour, then dip into egg beaten with milk. Roll in crumbs and fry in hot deep fat (380 degrees on a frying thermometer) until golden brown. Drain on absorbent paper, and serve at once. Makes six servings.

INDIVIDUAL BAKED
EGGPLANT AND CHICKEN
1 large eggplant
Cooking oil (preferably olive
oil)
2 T. butter
2 T. all-purpose flour
1 c. milk

1 c. milk Salt and pepper to taste 1 tsp. ground cuminseed 1 T. sherry 1₂ c. grated Romano cheese 3 c. finely minced cooked 1 c. cooked peas Buttered soft bread crumbs

I c. cooked peas
Buttered soft bread crumbs
Remove the eggplant stem.
Cut eggplant in six thin slices
crosswise from its thicker end.
Slice the remaining eggplant
thirdly lengthwise. Fry all slices
in oil on both sides until tender.
Drain on absorbent paper. Line
six small baking dishes, custard
cups or overproof glass cups
with the longer slices. Reserve
the rounds for later. Chop any
remaining slices and set ashle.
Melt the butter in a saucepan.
Add the flour and blend well.
Gradually sir in the milk?
Gradually services and sherry. Cook for
the minister sherry. Cook for
the milk sail. pepper,
curninseed and sherry. Cook for
the milk sail. pepper,
curning the milk sail.
The milk sail.
The page Carefully
spoon into the lihyd dishes.
The milk sail.
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BALKAN STUFFED EGGPLANT 2 medium eggplants 2 medium onions, chopped 1 T. butter

2 medium onions, chapped
1 T. butter
1 pound ground lamb
1 beet footilon cube
1 c. hot water
3 T. tomsto puree
1 tsp. crumbled dried oregano
2 T. chapped parsley
2 tsp. pepper
1 c. soft bread crumbs
2 t. thoughed parsley
2 tsp. pepper
1 c. soft bread crumbs
2 t. thoughed parsley
3 tsp. pepper
1 c. soft bread crumbs
3 t. tomsto sauce
Silice eggplants in half lengthwise. Scoop out inides, leaving
a shell one inch thick. Saute the
onions in butter until tender.
Add the lamb and codw until the
meat has lost list redness. Pour Add the lamb and cook until the meat has lost its redness. Pour off any fat. Dissolve the bouillon cube in hot water and add with the tomato purce to the lamb Cook for 10 minutes; separate the meat with a fork from time though egglant pulp and add to meat mixture; cook for 10 minutes. Remove from head mix in remaining and mix in remaining the cook of t io minutes. Remove from heat and mix in remaining ingredients, except bread crumbs and tomato sauce. Fill eggplant shells with the stuffing dish. Sprinkle lightly with the break crumbs. Streak the sauce over the tops. Bake in preheated moderate own (737 degrees) for 45 to 50 minutes, until the eggplant is tender. Serve hot. Makes four servings.

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