Scalloped Eggplant

Makes: 6 servings

Ingredients

- 1 large eggplant
- 4 tablespoons butter, divided
- 1 green pepper, chopped
- 1 small onion, chopped
- 1 quart canned or chopped raw tomatoes (4 cups)
- 2 teaspoons salt
- black pepper
- 1 cup bread crumbs

Directions

1. Preheat oven to 350°F.
2. Cut the eggplant into small, even slices.
3. Melt 2 tablespoons of the butter in a skillet, add the green pepper and onion, and cook for a few minutes.
4. Add the tomatoes, eggplant, salt, and pepper, cook for 10 minutes, and place the mixture in a shallow greased baking dish.
5. Melt the remaining butter in a skillet, stir in the bread crumbs, and sprinkle the crumbs over the eggplant.
6. Bake in the oven for 15 minutes, or until the eggplant is tender and the crumbs are browned.

Recipe from: *Aunt Sammy's Radio Recipes Revised,* 1931, adapted by the USDA Food and Nutrition Administration.

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