

Eggplant Espanol

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Servings: 8

5 slices bacon, crisp and crumbled

1 large onion, chopped

1 green pepper, chopped

1 eggplant, peeled and cubed

2 teaspoons salt

1/4 teaspoon pepper

10 to 15 ounce tomato puree'

1 cup water

sharp cheese (for topping)

crumbled bacon (for topping)

Preheat the oven to 350 degrees.

In a skillet, saute' the bacon, onion and pepper in oil.

Add the eggplant, salt, pepper, tomato puree' and water. Cook, covered, for 5 to 10 minutes.

Pour the mixture into a 1-1/2 quart casserole dish.

Top with some sharp cheese and crumbled bacon.

Bake for 20 to 30 minutes.

Per Serving (excluding unknown items): 47 Calories; 2g Fat (37.8% calories from fat); 2g Protein; 6g Carbohydrate; 2g Dietary Fiber; 3mg Cholesterol; 599mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1 Vegetable; 1/2 Fat.