

Featuring Tennessee Gourmet® Products

© 2007

Eggplant Gratin

1 ³ / ₄ pounds eggplant, sliced 1/2-inch thick	3/4 cups marinara sauce
Extra Virgin Olive Oil (EVOO)	1/3 cup half-and-half cream
1/3 cup ricotta cheese	1/2 tsp. Tennessee Gourmet® Savory Beef Rub (divided)
1 extra large egg, beaten	Cooking spray
1 cup plus 2 Tbsp. freshly grated Parmesan	

Pre-heat oven 400°F.

Heat about 1/8-inch of olive oil in a very large frying pan over medium heat. When the oil is almost smoking, add several slices of eggplant and cook, turning once, until they are evenly browned on both sides and cooked through, about 5 minutes. Be careful, it splatters! Transfer the cooked eggplant slices to paper towels to drain. Add more oil, heat, and add more eggplant until all the slices are cooked.

Meanwhile, in a bowl, mix together the ricotta, egg, half-and-half, 1 cup of the Parmesan, and marinara sauce.

In a large baking dish, spray with cooking spray; add the first layer of eggplants. Sprinkle with 1/4 tsp. of Savory. Spread half of the cheese and marinara mixture on top. Repeat for the second layer and sprinkle the remaining 2 Tbsp. of parmesan on top.

Bake for 25 to 30 minutes or until the custard sets and the top is browned. Serve warm.