

EGGPLANT CROQUETTES

INGREDIENTS:

1 large Eggplant
1 cup Flour
½ tsp. Salt
½ tsp. Baking Powder
½ cup Milk
1 T. melted Butter

DIRECTIONS:

1. Peel and dice eggplant. Boil in very little water until tender. Mash.
2. Mix together flour, salt, baking powder, milk, butter, and mashed eggplant.
3. Fry either in deep fat (similar to hush puppies) or fry flattened as croquettes.

GAIL'S ADDITIONAL NOTES

I would use more than one eggplant, in order to have a richer taste.