

## EGGPLANT LASAGNE - GAIL

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### INGREDIENTS:

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8 oz. Whole Wheat Lasagne Noodles	½ tsp. Black Pepper
3 lbs. Fresh Tomatoes, cut up	1/8 tsp. Red Pepper
½ lb. Eggplant, peeled and diced	¼ tsp. Oregano
½ lb. Fresh Mushrooms, sliced	1/8 tsp. Basil
½ cup chopped Celery	1/8 tsp. Rosemary
3 T. Olive Oil	1 Bay Leaf
1 Egg, beaten	1 cup grated Parmesan Cheese
1 clove Garlic, minced	¾ lb. Mozzarella, sliced
1 tsp. Sea Salt	1 lb. Ricotta (or Cottage) Cheese

### DIRECTIONS:

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1. Sauté garlic and onions in olive oil until onions are soft.
2. Separately, toss eggplant with egg.
3. Add mushrooms and eggplant to garlic and onions. Simmer 7 minutes.
4. Add tomatoes, celery, salt, peppers, oregano, basil, rosemary, and bay leaf.
5. Simmer uncovered for one hour, stirring frequently with wooden spoon.
6. Remove bay leaf and discard.
7. Cook lasagna noodles according to instructions on package.
8. Pour a few Tablespoons of sauce in a lightly oiled 8x10 baking pan.
9. Alternate strips of lasagna with layers of sauce.
10. On each layer of sauce spread ricotta, sliced mozzarella, and grated parmesan.
11. Use only sauce and a sprinkling of Parmesan on the top layer of lasagna.
12. Bake at 400° for 40 minutes. Makes 4-6 servings.

### GAIL'S ADDITIONAL NOTES

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My German Shepherd dog liked to lick the wooden spoon after I finished cooking. And then one day she ate the spoon and lost her "tasting" privilege!