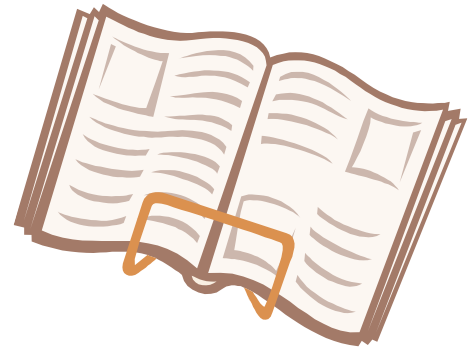


# Rolled Eggplant



**By Theo Conti  
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## **Rolled Eggplant**

2 lb eggplant

Olive Oil into which 1 clove garlic has been pressed.

Peel eggplant and cut length wise into 1/2" slices.. Arrange on a baking pan & brush with olive oil. Broil about 2-3 minutes. Do both sides. Set aside.

## **Filling**

1 1/2 cups ricotta

1/3 cups parmesan cheese

1 clove garlic

1/2 teaspoon oregano

1 egg

Salt & Pepper

Mix together, lay out broiled eggplant & fill with 1 teaspoon of ricotta. Mix, roll, & single layer in a baking dish.

## **Sauce**

2 cans 8 oz. Tomato sauce

1 can 6 oz tomato paste

1/4 cup beer

Mix together and pour over eggplant.

Bake 350 degrees for 20 minutes.

