



Eggplant Rolotini

- 1 egg plant sliced thin 1/4 in.
- 2 cups milk
- 1 cup ricotta cheese drained well
- 1 egg
- 1/2 cup mozzarella
- 1/2 cup grated parmesan cheese
- 1/4 cup chopped basil
- 1 tsp. garlic powder
- salt and pepper

For breading procedure

- 1 cup seasoned flour
- 4 eggs beaten
- 4 cups Italian bread crumbs
- 4 cups oil for frying in a small stockpot

Procedure: Slice eggplant very thin and soak in milk for 1 half hour. Remove from milk and pat dry. Dredge in flour, then in eggs and then in bread crumbs. Fry quickly in hot oil and dry on paper towels. Combine cheeses, egg basil and garlic powder. Season with salt and pepper. Spoon or pipe the cheese mixture onto the eggplant and roll up. Place in baking dish on top of marinara sauce and bake at 350 for thirty minutes.

Alternate Recipe: For a healthier version grill the eggplant. Roll up with cheese mixture and bake for fifteen minutes. Serve with pesto and Balsamico.

Jeff's Marinara

- 2 quarts canned tomatoes
- 1 cup chopped fresh basil
- 2 anchovies
- 1/2 cup olive oil
- 8 cloves of garlic sliced

Procedure: Heat olive oil in a sauce pan. Add sliced garlic and slowly cook for about ten minutes. Add in anchovy and cook with garlic. Add tomato and basil and slowly cook for an hour. For best results use a high quality Italian style tomato product.

Sweet Basil Pesto

- 1/2 cup finely grated Grano Padano cheese
- 1/2 cup extra virgin olive oil
- 1 cup packed fresh basil leaves
- 1/4 cup toasted pine nuts
- 4 garlic clove

Procedure: Puree all in a food processor until smooth. Add more oil for a lighter consistency.