

EXCELLENT WAY TO

PREPARE EGG PLANT

Peel and slice egg plant in half-inch rounds; sprinkle with salt and allow to stand for 15 minutes. Squeeze out the moisture and roll each slice in flour. Have the fat smoking hot as for French fried potatoes, and into this drop only enough egg plant to fry without touching.

As quickly as browned, remove the slices and allow to drain on brown paper. Egg plant prepared in this way is indescribably light and delicate . . . but it must be eaten at once . . . if you like it crisp.

Some prefer fried egg plant that has been dipped in egg and cracker crumbs to form a heavier crust. This is equally good, but not quite so delicate.