



\*Stuffed Eggplant. Cut the top off a medium-sized eggplant, scoop out the pulp, leaving the shell half an inch thick, and soak in salted water for thirty minutes. Cook the pulp in boiling water until tender, chop it fine with half a cupful of minced ham, two tablespoonfuls of breadcrumbs, and salt and pepper to taste. Fill the shell with this mixture, cover with crumbs, dot with butter and bake for thirty minutes.