



## *Stuffed Eggplant with Pineapple*

*Time for combining ingredients: 10 minutes*

*Time for cooking: 40 minutes*

*1 Eggplant makes 2 servings*

Do you want an unusual vegetable dish? Soak an eggplant in cold salted water for one hour, or, better still, over night. Parboil it for twenty minutes. Now scoop out the pulp, keeping carefully away from rind. Drain and dry it through a sieve. Mix the pulp with 1 cup bread crumbs,  $\frac{3}{4}$  of a cup drained Crushed Hawaiian Pineapple, 2 tablespoons butter,  $\frac{1}{2}$  teaspoon nutmeg, 1 beaten egg, and just enough rich milk to make a good stuffing consistency. Season this mixture with salt and pepper. Now stuff the eggplant shells. Cover the top with buttered bread crumbs and bake for about twenty minutes in a moderate oven.