



CONTRIBUTED BY MARION HARRIS NEIL

Stuffed Eggplant

CUT two eggplants into halves lengthwise. Scoop out the seeds, sprinkle with fine salt and let them lie with the hollow sides downward for one hour. Mix one cupful of bread crumbs with three-quarters of a cupful of chopped cooked ham, one cupful and a half of the eggplant pulp, one teaspoonful of salt, half a teaspoonful of white pepper, a quarter of a teaspoonful of paprika, one tablespoonful of chopped onion, one beaten egg and three-quarters of a cupful of stock. Put this mixture into the shells. Cover with buttered bread crumbs seasoned with half a tablespoonful of chopped parsley and two tablespoonfuls of grated cheese. Place in a pan, pour in two cupfuls of water and bake in a moderate oven for thirty minutes. Garnish with parsley and boiled beans. Serve with tomato sauce.