



MOUSSAKA

- 1 Pound Ground Beef
- 1 Teaspoon Salt
- 1/4 Teaspoon Pepper
- 1 Eggplant, Sliced
- 1 Can Diced Tomatoes, Drained
- 2 Tablespoons Olive Oil
- 1/2 Cup Bread Crumbs
- 2 Tablespoons Butter
- 1/2 Cup Grated Parmesan Cheese

DIRECTIONS

1. In a bowl, mix the meat with salt and pepper.
2. Press into the bottom of a well greased casserole.
3. Spread the sliced and seasoned eggplant over top.
4. Drain and pour the tomatoes over the eggplant.
5. Pour oil over the top of the tomato, then sprinkle with bread crumbs.
6. Dot with butter and cover.
7. Bake in a 350 degree oven for 30 minutes.
8. Uncover, sprinkle with parmesan and cook an additional 15 minutes.