



BAKED EGGPLANT WITH HAM

- 1 Lemon
- 1 Cup Water
- 1 Large Eggplant
- 1/4 Cup Minced Onion
- 1 Cup Cooked Ham, Diced
- 2 Tablespoons Butter
- 1 Egg, Beaten
- 1/4 Cup Grated Cheese
- 1/2 Cup Buttered Crumbs

DIRECTIONS

1. Combine lemon juice and water.
2. Peel eggplant. Dip in lemon water. Dice and dip again.
3. Rinse in cold water.
4. Parboil eggplant for 10 minutes.
5. Sauté onion and ham in butter; add eggplant and egg. Mix well.
6. Combine cheese and crumbs and sprinkle over top.
7. Bake in a 350 degree oven for 40 minutes.