

# Escalloped Eggplant - from J.M.



1 medium-sized eggplant

1 cup cracker crumbs

6 slices bacon, fried crisp and diced (May be omitted.)

1 Tblsp. butter

1/4 cup minced onion

1/2 tsp. celery salt

Salt & pepper to taste

1 egg, beaten

2 cups milk

2 slices American cheese

Peel the eggplant; cube and cook in boiling, salted water until tender. Drain and place in a bowl.

Mix cracker crumbs, bacon, butter, onion, and seasonings. Add 1/2 of the mixture to the eggplant. Place in a well-oiled casserole and top with the remaining crumb mixture.

Combine milk & egg mixture and pour over eggplant mixture.

Arrange cheese over the top and bake at 350 degrees until top browns a little and "looks done."