

Fried Eggplant

Ingredients

- 1 medium eggplant
- 1 egg
- 1/4 cup milk
- 1 Tbsp corn oil
- 1 tsp salt
- Flour
- 1 1/2 cups fine dry bread crumbs
- Oil for frying

Instructions

1. Pare (peel) eggplant. Cut into 1/4-inch slices or into sticks.
2. Beat egg slightly, then mix in milk, 1 Tbsp oil, and salt.
3. Dip eggplant into flour, then into egg mixture. Drain well.
4. Roll in bread crumbs, coating each piece completely.
5. Pour corn oil into skillet to a depth of 1/4 inch. Heat over medium heat.
6. Fry eggplant in hot oil, turning once, until golden brown, 2 to 3 minutes on each side.
7. Drain on paper towels. Yields 6 servings.

FRIED EGGPLANT

- 1 medium eggplant
- 1 egg
- ¼ cup milk
- 1 tablespoon corn oil
- 1 teaspoon salt
- Flour
- 1½ cups fine dry bread crumbs
- Oil for frying

Pare eggplant. Cut into ¼-inch slices or into sticks. Beat egg slightly, then mix in milk, 1 tablespoon oil and salt. Dip eggplant into flour, then into egg mixture. Drain well. Roll in bread crumbs, coating each piece completely. Pour corn oil into skillet to depth of ¼ inch. Heat over medium heat. Fry eggplant in hot oil, turning once, until golden brown, 2 to 3 minutes on each side. Drain on paper towels. Yields 6 servings.

