

Eggplant Parmesan Napoli Style

Sauce

1 28 oz. can Crushed Tomatoes
Olive Oil
Garlic
Salt
Pepper
Crushed Red Pepper
Fresh Basil

Eggplant

1/2 cup extra virgin olive oil
8 Italian eggplants (6-9 oz. each) sliced lengthwise into 1/4 inch slices
Salt / Pepper
8 oz. thin slices mozzarella
Grated Parmigiano / Regiano Cheese
10 Basil leaves torn in pieces

Make sauce in pan.

Brush eggplant with oil and salt, cook on baking sheets at 450 for 20 minutes flipping them once. Let cool on rack.

Layer sauce, eggplant, and cheese like lasagna.

Bake at 375 for 25 minutes or bubbling.

Let cool, add Basil leaves.

Optional - Layer in pancetta, ham or prosciutto.

