

CopyCat Olive Garden Eggplant Parmigiana

Ingredients

Oil to fry

1/2 cup Milk or Water

1/2 cup All-Purpose Flour as needed

1 Eggplant peeled and cut into 1/4-inch slices

Seasoned Salt to taste

One 1 pound jar Meat-Flavored Pasta Sauce or 1 pound Homemade Pasta Sauce

1/4 cup Grape Jelly store bought or homemade

One 14-ounce can Sliced-Style Stewed Tomatoes

8 slices Mozzarella Cheese

1 cup shredded Parmesan Cheese

Directions

Eggplant:

Preheat oven to 375°F.

Pour milk or water in a large shallow bowl. Place flour in another large shallow bowl.

Pour enough oil into a large skillet to cover the bottom about 1/4-inch high. Place over medium heat and warm.

Dip eggplant in milk or water to moisten.

Move to flour bowl and press each side in flour to lightly coat. Place floured eggplant slices on a plate. Continue until all slices are done.

Raise heat under oil to medium high. Place slices, a few at a time, in hot oil and quickly cook to fork tender and golden brown, turning to brown both sides. Remove to a paper towel-covered plate to drain and dust each side generously with

seasoned salt. Repeat until all slices are browned.

Transfer browned slices to jelly roll pan. Cover loosely with foil. Place in preheated oven and bake about 20 to 25 minutes or until tender.

Sauce:

In a medium cooking pot, add pasta sauce, jelly and tomatoes that have been broken up with a fork.

Place over medium heat and cook until piping hot. Do not boil. Be sure jelly is melted.

Plating:

Remove eggplant from oven, but do not turn oven off.

Arrange two slices eggplant on each of 4 oven-proof plates. Cover each slice with one slice of mozzarella cheese.

Ladle sauce over top. Sprinkle Parmesan cheese over top, to taste.

Place plates in still hot oven. Heat just until the cheeses are melted.

Carefully remove from oven and serve promptly.