

Baked Eggplant with Feta Cheese and Tomatoes from *Vegetarian Cooking for Everyone* by Deborah Madison

About 24 ounces Eggplant

Salt and freshly milled pepper

2-3 oz. Feta cheese

½ Tsp. dried oregano

About 1/3 cup olive oil

4 Tomatoes, peeled, seeded and chopped

Preheat oven to 375 degrees F. Slice each eggplant lengthwise in half and score the cut sides in a crisscross pattern. Heat 3 T. olive oil in a large skillet. Add the eggplant, cut-sides down, and fry over medium-high heat until golden. Fry the back sides for a few minutes, then remove to a plate and season with salt and pepper. Wipe out the pan.

Heat 1 T. of olive oil in a skillet, add the tomatoes, and cook over medium-high heat until they have broken down into a chunky sauce, 5-10 minutes. Season with salt and pepper to taste. Set the eggplants, cut sides up and snugly side by side, in a baking dish. Crumble the cheese over the tops, spoon the tomato over the cheese, and sprinkle with the oregano. Cover and bake until the eggplant is tender, about 40 minutes. Uncover and bake 5 minutes more.