



A RECIPES BY TERRY & JEANNIE

## Patridjan a la Spiranza

### ingredients

- 1 Eggplant (large)
- 2 Packages Cheddar shredded or Farmer cheese **OR**
- 1/2 lbs Farmer cheese
- 1/4 lbs cream cheese
- 1 egg (beaten)
- 2 Tbps Bread crumbs
- 1 Tbps unmelted butter
- 1/4 tsp. sugar
- few drops of oil

### directions

- Boil in plain water approx 15 mins.
- Add 2 halves of 1 eggplant (stick a fork to see that it is soft, but don't let eggplant become too soft.)
- Scoop out inside and chop up
- Add to "inside" chopped up eggplant
- Add cheddar shredded or farmer cheese
- Add 1 egg and bread crumbs
- Put back into eggplant and bake for 45 minutes.
- cook in medium hot over about 3/4 of an hour.

# Patridjan Recipe by Terry

## PATRIDJAN A LA SPIRANZA -Baked Eggplant & Cheese - Greek Style By Terry

- 1 Egg Plant (large)
- 1/2 lb. Farmer Cheese (Note: you can use
- 1/4 lbs. Cream Cheese (other cheeses
- 1 Egg (Beaten) (such as Ameri
- 2 Tablespoons Bread Crumbs
- 1 " Butter unmelted
- Pinch of salt & pepper
- 1/4 Teasp. Sugar
- Few drops Oil

Cut egg plant in slices lengthwise as you would cantaloupe. Soak in salt water 10 to 15 minutes. Remove and boil in plain boiling water about 15 minutes. (Don't let eggplant become too soft). Strain, cover with cold water. Drain off.

Remove the meaty part of eggplant from skin. Squeeze skin gently. Remove from the meaty part of eggplant to remove water.

Place meaty part of eggplant in pan. Add cheeses, egg, bread crumbs, butter, salt pepper and sugar. all together. (Taste for salt).

Put few drops of Oil in a frying pan, fill each skin with mixture (about 1/4" thick). Add oil on top.

Cook in a medium hot oven about 3/4 of an hour.

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# Patridjan Recipe by Jeannie

## PATRIdjan

- (Boil water first - then add eggplant)
- ① Boil 2 halves of 1 eggplant - stick fork  
it when soft
  - ② Scoop out inside + chop up  
Add to "inside" chopped up eggplant - approx  
fat free cheddar shredded or farmer - 2 pkg  
+ 1 egg + bread crumbs.
  - ③ Put back into eggplant + bake -  
45 min