

A RECIPES BY TERRY & JEANNIE

Patridjan a la Spiranza

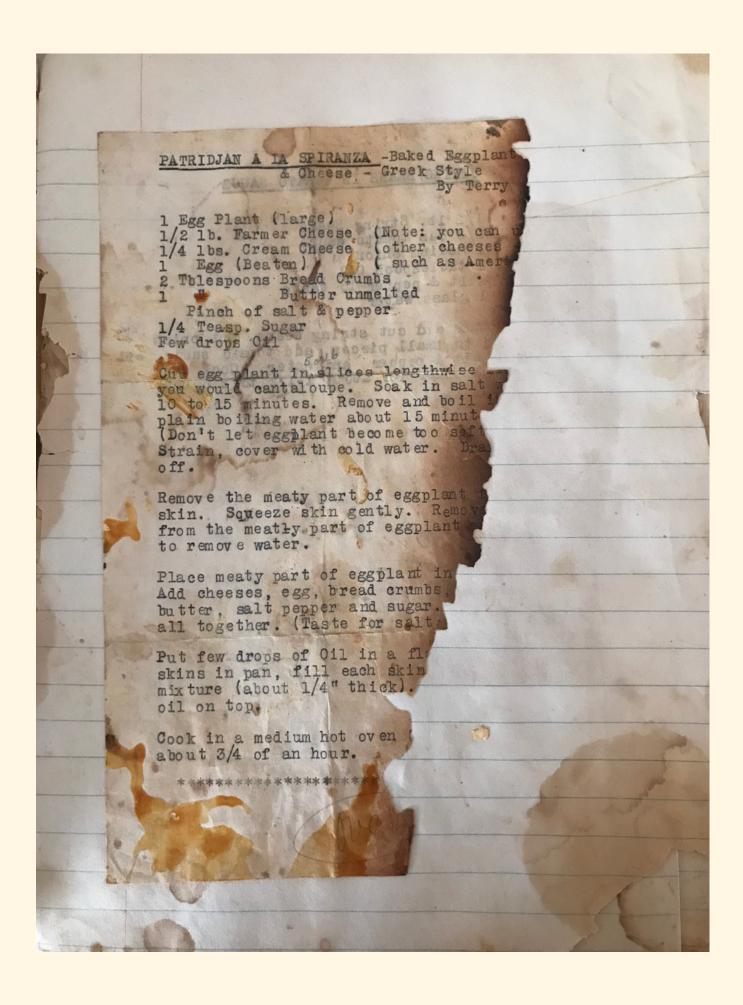
ingredients

- 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 Recipe by Jeannie

