

Baked Breaded Eggplant with Optional Sauce al Saor

2 Medium Eggplants (ripe; soft to touch- if less than fully ripe, remove skin)
3 Large Eggs
2 teaspoons dry oregano
½ cup baking flour
½ cup beer
1 cup fine dry bread crumbs
3 Tbsp olive oil for baking
½ cup freshly grated Parmesan cheese
Salt and pepper to taste

Optional Saor Sauce:

2 Tbsp of olive oil
2 medium onions thinly sliced
½ cup white wine vinegar
½ cup pine nuts or raisins (optional)

Make Saor sauce by sautéing thinly sliced onions in olive oil until golden brown (about 15 minutes) Deglaze with white wine vinegar; bring to a simmer, cook until vinegar volume reduced by half. Sprinkle with pine nuts and raisins (optional).

Reserve warm Saor mixture.

Slice eggplant crosswise into ½ inch thick round – minimum 20 rounds required.

In shallow bowl, add baking flour to eggs and lightly beat; stir in beer. In another shallow bowl, mix crumbs, oregano, and cheese. Spread 3 table spoons oil on 2 or 3 baking sheets

Dip each eggplant slice into egg/flour/beer mixture and drain briefly, then coat with crumb mixture; shake off excess; arrange on baking sheets.

Bake, uncovered in a 425 deg. oven until slices are browned and very soft when pressed - about 25 minutes.

SERVING SUGGESTION: Serve 1 or 2 quail on one or 2 eggplant rounds, pour warm quail gravy and saor sauce over quail and eggplant rounds.

Serve immediately on warmed plates.