

Vaerie's Mousaka

- 1 medium eggplant, peeled and pared into $\frac{1}{2}$ " slices
- Salt
- Flour
- Corn Oil
- 2 medium potatoes peels & pared into $\frac{1}{4}$ " slices
- 1 medium onion, chopped
- 1 & $\frac{1}{2}$ lbs ground beef
- 1 can tomato sauce (8oz)
- Salt & Pepper
- 2 eggs
- $\frac{1}{4}$ cup Parmesan cheese

Salt eggplant slices and let stand 1 hour. Drain & rinse, then flour and brown in oil in large skillet. Drain on absorbent paper to remove excess oil. Add potatoes to skillet and cook until partly tender (add oil as needed).

Beat 2 tablespoons oil in another skillet. Add onion and saute, stirring frequently till tender. Add meat and brown. Add tomato sauce and season to taste. In greased 8"x8"x2" baking dish, arrange alternate layers as follows: eggplant, meat, potatoes, meat, eggplant, meat, potatoes, meat. Bake in 350° oven 30 minutes. Beat eggs and cheese well and pour over top of Mousaka. Bake 10 minutes longer.

Serves six.