

# Fried Eggplant

An easy and quick way to prepare eggplant, and tasty too! I serve it with sliced fresh tomatoes, fresh green beans and bread and butter.

Prep: 20 mins Cook: 15 mins Total: 35 mins Servings: 4

## Ingredients

2 tablespoons canola oil 1 large eggplant, peeled and sliced 3 eggs, beaten 2 cups dry bread crumbs

## Directions

Heat oil in a large skillet over medium-high heat. Dip eggplant slices in egg, then in crumbs, and place in hot oil. Fry 2 to 3 minutes on each side, or until golden brown. Drain on paper towels.

From:

<http://wuff.dyndns.org/> - **Wulf's Various Things**

Permanent link:

[http://wuff.dyndns.org/doku.php?id=recipes:fried\\_eggplant&rev=1607740326](http://wuff.dyndns.org/doku.php?id=recipes:fried_eggplant&rev=1607740326)

Last update: **2023/05/29 11:53**

