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## Eggplant Creole

Submitted by Dale's Kitchen In Memory of Meredith Begnaud  
Ossun, La

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**Makes:****Prep Time:** 30 minutes**Cook Time:** 30 minutes**Ready In:** 1 hour, 0 minutes

Fun facts from [www.thefresh1.com](http://www.thefresh1.com) - In 16th century Spain, the eggplant was believed to be an aphrodisiac. Europeans believed eggplants caused insanity, and called it the Mad Apple. Eggplants are best known for their purple color, but they are available in a wide variety of lavender shades-even striped!

### Ingredients

1 large eggplant

3 tbsp flour

1/2 cup thinly sliced peppers

1 tsp salt

2 whole cloves

3 tbsp butter or margarine

3 large tomatoes peeled and sliced (or sub with canned tomatoes)

1 small onion thinly sliced

1 small bay leaf

1 cup buttered bread crumbs

### Directions

Slice the eggplant crosswise; peel and cut into one inch cubes. Cook in boiling salted water for 10 minutes. Drain and place the eggplant into a buttered casserole. In another pan, melt the butter, add the flour and stir until well blended. Add the tomatoes, peppers, the onion, salt, pepper, bayleaf and cloves. Cook for five minutes and pour over eggplant; cover with a thin layer of buttered bread crumbs. Bake in a 350 degrees oven for 10 minutes and serve hot.

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