



Featured Recipe

MEDITERRANEAN EGGPLANT CASSEROLE

To pair with

2016 LOVELY RITA PINOT NOIR

Recommended by Diana Longoria

Serves 6 people

Ingredients

2 MEDIUM EGGPLANTS
(SLICED ABOUT ¼" THICK)

1 CUP CHOPPED ONION

1 CUP CHOPPED CELERY

½ CUP CHOPPED GREEN BELL PEPPER

1 CUP DICED FRESH TOMATO

½ CUP KALAMATA OLIVES, QUARTERED

½ TEASPOON DRIED OREGANO

¼ TEASPOON DRIED THYME LEAVES

¼ TEASPOON GROUND CUMIN

½ TEASPOON GARLIC POWDER

½ TEASPOON SALT

¼ TEASPOON FRESH GROUND BLACK
PEPPER

1 TEASPOON GROUND CINNAMON

3 LARGE EGGS, BEATEN

1 CUP BREADCRUMBS

2 TABLESPOONS FINELY GRATED
PARMESAN CHEESE

EXTRA VIRGIN OLIVE OIL

Method

Preheat oven to 350 degrees

Prepare onion, celery, green bell pepper, fresh tomato and black olives in quantities as directed and set aside.

Slice unpeeled eggplant into ¼" thick slices. Put a generous amount of olive oil in a sauté pan and cook eggplant slices (in batches) until just tender. Add more olive oil as needed. Remove from pan and set aside.

In same pan, add onion, celery and bell pepper and sauté until crisp-tender. Remove from heat and stir in chopped tomato, olives, herbs & spices.

Place one third of eggplant slices in a 9"x13" baking dish. Top with one third of the vegetable/spice mixture and repeat layering two more times. Bake for 15 minutes.

Beat eggs and set aside. In a separate bowl, combine breadcrumbs, 2 tablespoons olive oil and Parmesan cheese. Mix well and set aside.

Remove casserole from oven after it has baked for 15 minutes. Pour the beaten eggs evenly over the vegetables. Sprinkle breadcrumbs, olive oil and Parmesan cheese mixture over the top and return to the oven for 15 minutes or until it is golden brown. Serve immediately.