

Eggplant Lasagne

3 eggplant, sliced
5 T. olive oil
2 large onions, finely chopped
2 14 oz. Cans chopped tomatoes
1 t. dried mixed herbs
2 – 3 garlic cloves, crushed
6 sheets no precook lasagne
salt and ground black pepper

For the cheese sauce

2 T. butter
2 T. all purpose flour
1 ¼ c. milk
½ t. English mustard
8 T. grated aged Cheddar
1 T. grated Parmesan cheese

Layer sliced eggplant in a colander, sprinkling lightly with salt between each layer. Let stand for 1 hour, then rinse and pat dry with paper towels.

Heat 4 T. of the oil in a large pan, fry the eggplant and drain on paper towels. Add the remaining oil to the pan, cook the onions for 5 minutes, then stir in the tomatoes, herbs, garlic, and seasoning. Bring to a boil and simmer, covered, for 30 minutes.

Melt the butter in a pan, stir in the flour and cook gently for 1 minute, stirring. Gradually stir in the milk. Bring to a boil, stirring, and cook for 2 minutes. Remove from the heat and stir in the mustard, cheeses and seasoning.

Preheat the oven to 400°. Arrange half the eggplant in the bottom of the casserole and spoon on half the tomato sauce. Arrange three sheets of lasagne on top. Repeat.

Spoon on the cheese sauce, cover and bake for 30 minutes, until lightly browned.