

Porter Chicken Tetrazzini

Fried Eggplant

INGREDIENTS

- 2 medium to large Eggplants.....○
- 1 cup of Crisco Shortening.....○
- 2 Large Eggs.....○
- 1 cup All Purpose Flour.....○
- 1 tablespoon Salt.....○
- 1 teaspoon Black Pepper.....○

PREPARATION

- Slice Eggplant in rings ¼ inch thick. Place in saltwater bath for 30 minutes.
- Drain and dip into beaten Egg.
- Dip in flour and place in skillet with heated Crisco Shortening.
- Fry until golden brown on both sides. Salt and Pepper to taste.

SERVES 4 to 6.