

EGGPLANT & TOMATO QUICHE

2 8" pastry shells

1 med. Eggplant

1 tablespoon salt

2 tablespoon olive oil

1 med. onion chopped

4 med. tomatoes, peeled, seeded & chopped

1/4 to 1/2 teaspoon each thyme, basil & oregano

Pepper

Dash Tabasco

4 Eggs

Parsley garnish

1/2 teaspoon salt

Bake the shells at 425° for 10 minutes. Cut eggplant into 1/2 slices. Sprinkle with salt & let drain on paper towel for 20 minutes. Dry halves & cut into 1/2 inch pieces. Heat oil in skillet & sauté onion until softened. Add eggplant & cook until soft. Add tomatoes & simmer a few minutes. Stir in seasonings. Remove from heat & let cool slightly. Beat eggs & stir into eggplant mixture. Pour into shells & Bake in preheated oven at 325° for 30 minutes or until set. Serve hot or cold.