



That Good Navy Chow!



ESCALLOPED EGGPLANT WITH TOMATO

Portion: 4 to 4½ ounces (approx. 2/3 cup)
100 Portions

Ingredients

Salt	2 ounces, (¼ cup)
Water	To cover
Eggplant, A.P.	28 pounds
Onions, chopped	4 pounds, (¾ gallon)
Butter or other fat	1 pound, (1 pint)
Bread, chopped	1 pound (½ gallon)
Tomatoes	12 pounds, 12 ounces (6½ quarts)
Sugar	2 ounces (¼ cup)
Salt	1 ounce (2 tablespoons)
Pepper	(1 teaspoon)

Add ¼ cup salt to water. Heat to boiling temperature.

Peel eggplant. Cut into cubes. Cook in boiling water about 10 minutes or until tender.

Fry onions in fat until clear. Add bread and fry until lightly browned.

Combine tomatoes, sugar, salt, pepper, eggplant and onion mixture.

Place in baking pans. Bake in moderate oven (350°F.) 30 to 40 minutes.

Source: The Cookbook of the United States Navy, Revised 1944