
Fried Eggplant

Yield: 4 servings in the Midwest; 8 servings on the West Coast

Oil for deep frying

1. Heat frying oil to 375F

2 eggs

½ cup milk

2. Whisk together eggs & milk. Transfer to large zip top bag.

1 medium eggplant, sliced into
¼-in thick disks

3. Add eggplant to egg/milk mixture to coat

2 cups Italian seasoned bread
crumbs

4. Spread breadcrumbs on a plate & press eggplant into breadcrumbs to coat well.

5. Working in batches, fry eggplant in oil until golden brown, about 2 minutes.

6. Remove to paper towels to drain oil. Salt immediately.

from Chef Ben Witten's Kitchen at  the Finch + Pea

