

## EGGPLANT

1. Wash eggplant
2. Cut the vegetable into 1/2" slices. Slices should be blanched or Soaked in a water / lemon juice solution.... **OR**
2. Oil outside of eggplant and bake at 350F until tender, scoop out pulp and spread on flex sheet (leather)
3. Dehydrate eggplant at 130°F up to 10 hours depending how you prepared it, or until brittle

Dried eggplant works well in casseroles.

To re-hydrate slices, soak in hot water for about 30 minutes and drain.

Pre-cooked eggplant has a much different flavor than raw eggplant, the leather can be used in many dishes, including lasagna, break up and add it to the noodle layers.