



# Fried Eggplant with Lemon Wedges

Makes 4 servings ~ \$5.02 (\$1.26 per appetizer or side serving)

## Ingredients

- 2 large eggs, beaten
- ½ cup organic unbleached flour
- 1 large eggplant, with skin, cut into ½-inch slices
- ¼ cup vegetable oil
- Sea salt and freshly ground black pepper
- Lemon wedges

## Directions

1. Prepare two shallow dishes, one for eggs and one for flour.
2. Coat eggplant slices first with flour, then with egg.
3. Heat oil in a large skillet over medium heat. Cook eggplant slices 2 minutes or until brown, turn over, and continue cooking until other side is brown and soft.
4. Transfer to paper towel-lined plate to drain off excess oil: keep warm until all eggplant slices are cooked, adding more oil as needed.
5. Place slices on serving plate, season with salt and pepper, and garnish with lemon wedges.

*Recipe courtesy of Sharon Crayton*

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