

# Eggplant Parmigiana

## Ingredients

4 large eggplant  
2 eggs  
1/3 cup water  
3 tablespoons flour  
1/3 cup seasoned bread crumbs  
1/2 cup Parmesan cheese  
1 can marinara sauce, 2 lb  
1 pound mozzarella cheese, sliced  
olive oil, extra virgin

## Directions

Pare eggplant and cut in 1/2 inch slices; place in bowl in layers and sprinkle each layer with salt and let stand 30 minutes to drain excess water; dry on paper towels. Mix egg with water and flour. Dip eggplant slices in mixture, drain slightly. Saute a few slices at a time quickly in hot olive oil. Combine seasoned bread crumbs with the Parmesan cheese. In removable liner, layer one-fourth of the eggplant, top with one-fourth of the crumbs, one-fourth of the marinara sauce and one-fourth of the mozzarella cheese. Repeat three times to make four layers of eggplant, crumbs, sauce and mozzarella cheese. Place liner in base. Cover and cook on low 4-5 hours or auto 3 hours.