

Fairytale Fingers



I prefer these -- delightful little Fairytale eggplant. You can get the seeds from Landreth Seed company online. They are easy to grow in a pot on your patio and produce sweet fruit within 55 days.

This is a terrific appetizer for a *cooking-as-you-go* party. Or if you're like me you love them so much you can make a quick meal of it or a mid-afternoon snack on the weekend.

If you use these, Japanese eggplant, which are often available at your local farmer's market, there is no need to peel. Simply remove both ends and slice in 1/4" long strips. Prepare one eggplant at a time so they don't turn brown before frying.

Place a glass-lined skillet (pictured) over medium heat. Add just enough **olive oil** to cover ONLY half of the bottom of pan. The oil will disperse itself as you add the eggplant.



Prepare one glass pie plate with:

- one beaten egg *
- pinch of salt

Beat well. I prefer organic FREE-range eggs. I don't like to ingest antibiotics and hormones.

Mix well in another glass pie plate:

- 1/2 C shredded Parmesan cheese be sure cheese is dry, do NOT use fresh
- pinch of coarse ground pepper
- 1 T fresh or dried lemon thyme
- a little fresh lemon zest

Dip each slice of eggplant in the egg mixture; then in the cheese mixture. Use a separate fork for each bowl and a third for turning the eggplant once it's browned on each side.

Place in hot oil, brown and remove to drain on 2-layers of paper towels. Serve immediately with my **QUICK and E-Z** homemade Spaghetti Sauces page **20 Volume 5** for dipping.

* I also prefer to remove the chalazae, page **37 Volume 6**, from the egg BEFORE I beat it. Use a thin edged spoon.

Found this tiny clipping on my desk one glorious September day.

Confidential to My Irish Friends:

May you always have a sunbeam to warm you
Good Luck to charm you
And a sheltering angel so nothing can harm you
Laughter to cheer you
Faithful friends near you
And whatever you pray, heaven to hear you

It must have come from Dear Abby on St. Patric's Day. I believe it appropriate everyday!