

Greek Eggplant Pudding

*Courtesy of **In Our Grandmothers' Kitchens***

Ingredients:

2 medium to large eggplants
Kosher salt for sprinkling
1/4 cup extra-virgin olive oil (more or less), divided
1 large white onion, finely diced (I used a sweet onion as that's what I had in the house)
2 garlic cloves, finely chopped
6 large eggs
1-1/2 cups crumbled feta cheese
1/2 teaspoon dried oregano or 1 teaspoon fresh (I tend to use a bit more)

Instructions:

Peel the eggplants and cut them into 1/2-inch rounds. (For my smaller version I made the rounds a bit narrower.)

Place the eggplant slices in a colander, sprinkling salt on each layer as they go in. Let them sit with the salt for 45 minutes. Half an hour into this process, preheat the oven to 350 degrees.

When the eggplant slices are through sitting rinse and dry them thoroughly. Lightly oil a baking sheet and place the slices on it, turning so that both sides have been oiled. Bake until the pieces soften, about 30 minutes.

In a small sauté pan sauté the onion and garlic over medium heat until the onion becomes translucent. In a medium bowl whisk together the eggs. Stir in the crumbled feta, the oregano, and the onion mixture.

Oil a 3-quart baking dish and put a layer of eggplant at the bottom. Pour about 1/3 of the egg mixture on top. Repeat the layers, ending with the egg mixture.

Bake for about 30 minutes, until the mixture sets. (Avoid overcooking the pudding. It doesn't have to be brown.)

Serves 6 to 8.