

# Recipes

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## PORK WITH EGGPLANT AND PROSCIUTTO

6 TBLS. BUTTER  
4 CUPS SHIITAKE MUSHROOMS  
2 CUPS CHOPPED TOMATOES  
1/2 CUP GREEN ONIONS - MINCED  
1/2 CUP WHITE WINE

1 LARGE EGGPLANT  
2 TBLS. OLIVE OIL  
3 TBLS. ROSEMARY  
4 SLICE PROSCIUTTO HAM

4 CLOVE MINCED GARLIC  
4 - 2 1/2 OZ., PORK SCALLOPS  
4 SLICES OF PROVOLONE CHEESE

MELT 2 TBLS BUTTER IN PAN MED- HIGH. ADD MUSHROOMS AND TOMATOES. SAUTE FOR 5 MINUTES THEN ADD ONIONS. SAUTE 1 MINUTE. ADD WINE AND SIMMER TILL NEARLY DRY ABOUT 6 MINUTES. ADD 2 MORE TBLS. BUTTER. SALT AND PEPPER TO TASTE. SET OVEN TO 400. TAKE THE EGGPLANT AND SLICE LENGTHWISE INTO 4 THICK SLICES. BRUSH WITH OIL AND ROSEMARY ON EACH SIDE AND COOK 5 MINUTES ON EACH SIDE. TOP WITH PROSCIUTTO AND SET ASIDE. MELT BUTTER AND GARLIC ADD 1 TSP. OF ROSEMARY AND SAUTE PORK TILL DONE PLACE ON TOP OF THE EGGPLANT, TOP WITH THE TOMATO MIX PLACE A SLICE OF PROVOLONE ON TOP AND BAKE FOR 5 MINUTES OR UNTIL THE CHEESE MELTS. SERVE.



AS Seen on KMID



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