



Eggplant with Prosciutto and Fontina

Serves 8

Ingredients:

- 4 Mission® 6" Yellow Corn Tortillas (10503) , cut into 1/2" strips
- 1/2 tsp. Salt to taste
- 1/2 tsp. Paprika
- 2 lbs. Eggplants , peeled, cut crosswise into twelve 1/2" slices
- 1/2 cup Butter , melted
- 2 Tbsp. Olive Oil
- 1 Tbsp. Lemon Juice
- 2 cloves Garlic
- 1/2 tsp. freshly ground Pepper
- 1/2 tsp. Salt to taste
- 4 oz. thinly sliced Prosciutto
- 1 1/2 lbs. Italian Fontina Cheese , cut into thin slices
- 2 cups Canola or Vegetable Oil , for deep frying

Directions:

1. Preheat oven to 375 degrees F.
2. In a small saucepan, heat two cups of oil to 380 degrees F. Deep fry tortilla strips in small batches until golden. Transfer to a paper towel and drain. Sprinkle with salt and paprika immediately.
3. Spray a baking pan with nonstick cooking spray. In a blender place the butter, olive oil, lemon juice, garlic cloves, pepper and salt. Combine until garlic is thoroughly puréed and liquid is emulsified, about 30 seconds.
4. Place eggplant in a bowl. Pour butter mixture over eggplant, tossing, thoroughly. Let eggplant sit for 10 minutes to soak up mixture. Place eggplant in a single layer on the prepared baking pan.
5. Completely cover each slice with a single layer of prosciutto. Top with a layer of fontina cheese. Bake for 15 minutes or until the eggplant can be pierced easily with a knife and cheese is melted.
6. Arrange on a serving platter. Garnish with deep-fried, seasoned corn tortilla strips. Serve as side dish or appetizer.