

Baked Eggplant with Cheddar and Breadcrumbs

- 1 1/2 pounds eggplant, peeled, cubed
- 1 medium onion, chopped, about 1/2 cup
- 1/2 teaspoon salt & dash of pepper
- 3 tablespoons butter
- 3 tablespoons flour
- 1 cup milk
- 1/4 teaspoon salt, or to taste
- 1 cup shredded Cheddar cheese
- 1 cup diced tomatoes
- 2/3 cup fresh bread crumbs
- 3 to 4 basil leaves, chopped
- 2 tablespoons melted butter

Butter a 2-quart baking dish. Heat oven to 350°. Put eggplant and onion in a saucepan; cover with water and add salt. Bring to a boil; cover and continue boiling for 10 minutes, until eggplant is tender. Drain well and set aside.

In the saucepan over medium-low heat, melt 3 tablespoons of butter. Stir in flour until well blended. Add the milk and cook, stirring, until thickened. Stir in salt, pepper, and 3/4 cup of the cheese. Stir in the eggplant and diced tomatoes; turn into the prepared baking dish. Top with remaining cheese. Combine the bread crumbs with chopped basil and melted butter. Toss crumbs to mix then sprinkle over the eggplant mixture. Bake for 25 to 30 minutes, until bubbly and topping is browned.