Preparation – Harvest before seeds become mature and when color is uniformly dark. Wash, peel and slice 1/3-inch thick. Prepare quickly, enough eggplant for one blanching at a time.\n

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Water blanch 4 minutes in 1 gallon of boiling water containing 1/2 cup lemon juice. Cool, drain and package, leaving 1/2-inch headspace. Seal and freeze.\n

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For Frying – Pack the drained slices with freezer wrap between slices. Seal and freeze.\n