Eggplant Souffle (Grandma Sprenger’s recipe)

Ingredients:

1 large eggplant

2 Tbsp butter

2 Tbsp flour

1 C milk

1 C grated cheese

¾ C soft bread crumbs/cubes

2 tsp grated onion

1 tsp ketchup

1 tsp salt

1/8 tsp pepper

2 eggs, separated

Instructions:

1. Peel eggplant and cut into ½ in cubes
2. Cook in very salty water until tender and almost dry
3. Drain water and mash eggplant well
4. Preheat oven to 350 and grease large baking pan
5. Make a white sauce with the butter, flour and milk, and cook while stirring constantly until thickened.
6. Add eggplant and cheese to white sauce and stir until cheese melts
7. Add bread cubes, onion, ketchup, salt and pepper as well as the egg yolks (slightly beaten) to the mixture
8. Beat egg whites with mixer until stiff peaks.
9. Fold egg whites into eggplant mixture
10. Pour into large greased baking dish
11. Bake for 40 min at 350