

RECIPES

"Brought to you by the Chefs at Cancer Treatment Centers of America"

Eggplant Pancakes

4 lbs eggplant, diced
1 lb shredded potatoes, blanched
 $\frac{3}{4}$ olive oil
2 medium onions, diced
4 garlic cloves
1 T marjoram or oregano
4 – 6 T flour
4 large eggs
Salt and pepper to taste

Stew the eggplant in olive oil. Sauté the onions separately in oil, add the garlic and chopped herbs. Combine all ingredients, season and rest for 1 hour. Spoon into heated olive oil and cook until golden brown.