Kate’s Eggplant Pizza (or maybe it’s lasagna)

**Ingredients:**
- 1 or 2 Eggplant depending on size and pan cut into 1/3” slices ends trimmed, don’t peel
- 2 TBL olive oil
- Oregano
- Pepper
- Salt to taste
- Pizza sauce
- Salami, pepperoni, whatever, sun-dried tomatoes, olives
- Grated parmesan
- Mozzarella shredded

**Directions:**
- Preheat oven to 425 degrees. Brush the eggplant lightly with oil on both sides and put them on a cookie sheet or two. Bake about 5-6 minutes til they sort of turn brown, but not mushy (recipe says to flip and bake both sides – I just cooked one side).
- Fit the eggplant into an 11 x 7 pan, or 9 x 13 for a bigger group – 1 layer – cut extra pieces to fit in the pan.
- Sprinkle with oregano, pepper and a little salt, then top with sauce and whatever else you’re using, then cheese
- Repeat with another layer of eggplant and whatever, and cheese.
- Bake until the cheese is bubbly and begins to turn brown.

Here’s a quick fresh no-cook tomato pizza sauce:

**Ingredients:**
- 7 TB water
- 2 TB chopped fresh basil
- 1 ½ TB extra virgin olive oil
- 2 ts. dried oregano
- 1 ½ ts. sugar
- 1 ts. minced garlic
- 1 – 14.5 oz. can petite cut diced tomatoes (or peeled, chopped fresh tomatoes)
- 1 – 6 oz. can tomato paste.
Directions:

1. Combine all ingredients in a medium bowl; stir with a whisk. Yields 2 2/3 cups of sauce.