



# SHRIMP AUBERGINE

## PROCEDURE

### INGREDIENTS

- Vegetable oil for frying
- 6 ounces butter
- 4 cups onions, chopped
- 2 cups bell peppers, sliced
- 2 cups celery, chopped
- 2 teaspoons garlic, chopped
- 2 pounds medium shrimp, peeled and deveined
- 1/2 teaspoon cayenne pepper
- 1 cup plus 2 tablespoons flour
- 2 cups milk
- 6 tablespoons chopped parsley
- 1/2 cup green onions, chopped
- 12 (1-inch) slices of eggplant
- 2 eggs beaten
- 2 cups seasoned corn flour
- salt and pepper to taste

Preheat the oil for frying. Melt the butter in a large skillet over medium heat. Add the onions, bell peppers, and celery and sauté until soft and golden, about 10 minutes. Add the garlic and cook for 2 minutes. Add the shrimp, salt, and cayenne and cook for about 4 minutes, or until the shrimp turn pink.

Dissolve 2 tablespoons flour in the milk and add to the shrimp mixture. Stir until the mixture thickens slightly. Reduce heat to medium-low and simmer for 6 to 8 minutes, stirring occasionally. Add the parsley and green onions. Stir and cook for 2 minutes more.

Season the eggplant slices with salt and pepper. Place the flour in a shallow bowl and season with salt and pepper. In another bowl, season the egg wash with salt and pepper. In a third shallow bowl, season the corn flour. Dredge each slice of eggplant in the flour. Dip each slice in the egg wash, letting the excess drip off. Dredge each slice in the seasoned flour, coating each side completely.

Carefully lay the eggplant slices in the hot oil. Fry the eggplant in batches and until golden brown. Remove the eggplant from the oil and drain on paper-lined plates. To serve place two to three fried eggplant pieces in the center of each plate. Spoon the shrimp with sauce over the top.