

Wenninghoff's Farm Recipes

Eggplant Parmesan

Try this highly rated recipe for tonight's dinner using your freshly picked Wenninghoff's eggplant! This healthier, no-fry variation serves 10.

Ingredients

3 eggplant, peeled and thinly sliced
2 eggs, beaten
4 cups Italian seasoned bread crumbs
6 cups spaghetti sauce, divided
1 (16 ounce) package mozzarella cheese, shredded and divided
1/2 cup grated Parmesan cheese, divided
1/2 teaspoon dried basil

Directions

1. Preheat oven to 350 degrees.
2. Dip eggplant slices in egg, then in bread crumbs. Place in a single layer on a baking sheet. Bake in preheated oven for 5 minutes on each side.
3. In a 9x13 inch baking dish spread spaghetti sauce to cover the bottom. Place a layer of eggplant slices in the sauce. Sprinkle with mozzarella and Parmesan cheeses. Repeat with remaining ingredients, ending with the cheeses. Sprinkle basil on top.
4. Bake in preheated oven for 35 minutes, or until golden brown.

Source: allrecipes.com

Wenninghoff's Crunchy Coleslaw

Try this yummy coleslaw recipe for your 4th of July BBQ! Make the dressing and keep it in a jar in the refrigerator to use all summer. Pour on freshly cut cabbage or lettuce when you want a bowl of coleslaw, or use the dressing as a meat marinade.

Ingredients:

1/2 cup olive oil (or vegetable oil)
1/2 cup sugar
1/4 cup vinegar
3 tbsp. soy sauce
2 cloves of garlic (optional)
Sesame oil
2 packages Ramen noodles, broken into pieces (do not use the seasoning packet)
1/3 cup almonds
1/3 cup sunflower seeds
1/3 cup sesame seeds

Directions:

For the dressing, combine oil, sugar, vinegar, soy sauce, and garlic in a saucepan and bring to a boil for 1 minute. Remove mixture from heat, and discard the garlic cloves. Allow the dressing to cool. Add 10 drops of sesame oil.

For the crunchy mix-ins, place noodles, almonds, sunflower seeds, and sesame seeds in a skillet and apply a bit of nonstick spray. Toast over low to medium-low heat, stirring often until lightly browned and fragrant. Once cool, this crunchy concoction can be stored in a zip-top bag in the cupboard and added by the handful to your coleslaw when adding the dressing.