

EGGPLANT FINGERS

Ingredients

1. 2 (1 lb.) egg plants
2. Oil for deep fat frying
3. 2 c. milk
4. 2 c. flour
5. 2 1/2 c. fresh breadcrumbs
6. Powdered sugar

Instructions

1. Peel egg plants and cut into 1/2 inch strips.
2. Heat oil to 375 degrees.
3. Dip egg plant into milk, then flour, milk again then breadcrumbs.
4. Deep fry,
5. Drain completely until no trace of oil appears on paper towel.
6. Serve with powdered sugar.