

## Oven Roasted Eggplant

medium eggplant, cut into 1/2-inch slices

small head of garlic, cloves peeled

2-3 Tbsp. olive oil

1 Tbsp. fresh basil, finely chopped

Salt and pepper, pinch

Preheat oven 500F. Line large baking sheet with aluminum foil, and lightly grease with oil.

Lightly brush each side of the eggplant rounds with oil. Chop each garlic clove into 2-3 pieces, depending upon the size of the cloves. Press garlic pieces into the flesh of the eggplant slices, so that the garlic is mostly embedded into the eggplant.

Place in oven, and bake 15-20 minutes, until eggplant are tender and beginning to brown. Remove from oven, and immediately sprinkle with salt and pepper, to taste.

Potatoes

4 red potatoes, peeled

3 tablespoons clarified butter

Salt and ground black pepper to taste

1 pinch paprika, or to taste

1 pinch crushed red pepper, or to taste

Shred potatoes into a large bowl filled with cold water. Stir until water is cloudy, drain, and cover potatoes again with fresh cold water. Stir again to dissolve excess starch. Drain potatoes well, pat dry with paper towels, and squeeze out any excess moisture.

Heat clarified butter in a large non-stick pan over medium heat. Sprinkle shredded potatoes into the hot butter and season with salt, black pepper, crushed red pepper, and paprika.

Cook potatoes until a brown crust forms on the bottom, about 5 minutes. Continue to cook and stir until potatoes are browned all over, about 5 more minutes.

In a large pan you should have your venison down already, place potatoes on top of venison then eggplant on top potatoes. Cover eggplant with mozzarella bake 20 to 30 minutes at 350 until slightly brown. Scatter fresh basil on top,