

# SEAFOOD & EGGPLANT *Au Gratin*



**SERVES 6**

## INGREDIENTS

- 6 tablespoons unsalted butter
- 2 cups diced eggplant
- 1 cup chopped yellow onions
- 1 1/4 teaspoons salt
- 1/2 teaspoon cayenne
- 1/4 cup bleached all-purpose flour
- 2 1/2 cups milk
- 1/2 pound medium-size shrimp, peeled & deveined
- 1/2 pound lump crabmeat, picked over for shells & cartilage
- 1 dozen freshly shucked oysters, with their liquor
- 1/4 cup freshly grated Parmigiano-Reggiano cheese
- 1/4 cup chopped green onions

## DIRECTIONS

***In a large skillet, melt 2 tablespoons of the butter over medium-high heat. Add the eggplant, onions, salt, and cayenne and cook, stirring, until the vegetables are soft, 6 to 8 minutes.***

***Add the remaining 4 tablespoons butter and the flour and cook, stirring, for 3 minutes. Stream in the milk, stirring constantly, and cook until the mixture thickens, about 4 minutes.***

***Reduce the heat to medium and add the shrimp. Simmer for 4 minutes. Remove from the heat. Add the crabmeat, oysters, cheese, and green onions and stir gently to mix. Serve hot.***