"ARTS ARE AT THE CORE OF WHO WE ARE IN NEW ORLEANS."





SEAFOOD STUFFED EGGPLANT

INGREDIENTS

2 MEDIUM EGGPLANTS

I LARGE ONION, CHOPPED

4 TBSP. BUTTER OR MARGARINE. **MELTED**

2 41/2 OZ. CANS SMALL RIVER SHRIMP OR I LB. FRESH RIVER **SHRIMP**

I LB. LUMP CRABMEAT

11/2 CUPS SEASONED BREAD **CRUMBS**

2 EGGS. WELL BEATEN

I TSP. MONOSODIUM GLUTAMATE

LTSP. CRUMBLED OREGANO

2 TBSP, CHOPPED PARSLEY

½ TSP. SALT

1/4 TSP. BLACK PEPPER

3 DASHES TABASCO SAUCE

I TBSP, BUTTER OR MARGARINE

PAPRIKA

DIRECTIONS

Slice eggplants in half and parboil about 10 minutes.

Remove from water, drain, cool slightly and scoop centers out of each half of eggplant. Place eggplant pulp in large mixing bowl and set aside.

Sauté onion in butter and add to pulp.

Add prepared shrimp and crabmeat, I cup bread crumbs, beaten eggs, monosodium glutamate, oregano, parsley, salt, pepper and Tabasco sauce.

Mix well and fill each eggplant shell.

Arrange filled eggplant shells in shallow baking dish filled with 1/4 cup water.

Top each eggplant with remaining ½ cup bread crumbs; butter and sprinkle with paprika.

Bake at 350° for 35-45 minutes or until top is brown.

Serve with French bread and green salad. Freezes well.

Serves 4-6.

The Louisiana Philharmonic Orchestra, founded in 1991 by musicians from the former New Orleans Symphony, is the only musician-owned and collaboratively managed professional symphony in the United States. The members of the LPO are dedicated to creating live symphonic music and maintaining a resident full-time orchestra that serves as an integral part of the cultural and educational life of New Orleans and the Gulf South region.