



## RECIPES

### Roasted Vegetable Moussaka serves 4-6 (Morrocan)

- 1 large eggplant, sliced thickly
- 2 medium crook neck squash, sliced thickly
- 2 red onions, sliced thickly
- 2 -4 oz. jars pimento slices
- 1 clove elephant garlic, chopped coarsely
- 5 Tbsp. Safflower oil
- 1 tsp. fresh chopped thyme, or ½ tsp. dried
- Real salt and cayenne pepper, dashed
- 1 large, or 2 medium duck eggs
- 10 fl. Ounces authentic Greek yogurt
- 14 oz. can whole Roma tomatoes in juice, chopped
- 2 oz. Greek feta goat or sheep milk cheese

Put eggplant, crook neck, onions, pimento, and garlic in roasting pan. Drizzle with oil, toss together, and then sprinkle over the thyme. Roast in preheated oven, 425 degrees for 30-35 minutes, turning the pan halfway through the cooking, until golden brown and tender.

Meanwhile, beat together eggs, yogurt, salt and pepper. When vegetables are finished roasting, reduce temperature to 350 degrees.

Transfer half the vegetables in a large oven-proof dish, distributing remaining half to cover bottom of roasting pan. Spoon over ½ the canned tomatoes and their juice, and then add ½ the yogurt mixture to first layer. Put the other half of vegetables on top of first layer, distributing evenly and then spoon over remaining tomatoes and yogurt mixture over the top. Crumble over the feta cheese. Bake in oven for 45 minutes to 1 hour at 350. Serve hot, warm, or chilled.