Aubergines\* Casserole (Tania)

2-3 Medium Aubergines  
1 lb Ground Beef  
1 Medium Onion – chipped  
1 Bell Pepper (Red or Orange) – chopped  
2-3 Cloves Garlic – chopped  
6 Chicken Bouillon Cubes  
2 tblsp Olive Oil

Peel and cut Aubergines into ¼” cubes

Boil in water with Bouillon Cubes until soft - strain & put aside

Brown Meat – strain & put aside

Sauté Vegies in Oil

Combine Aubergines, Meat and Vegies

Salt, Black Pepper and Tony’s mix

Put in Casserole disk top with breadcrumbs and butter slices

Simmer for about 30-45 mins. (or freeze to eat later)

Serve over Rice.

Bon Appétit!

\*Note: Eggplants are, of course, Aubergines in the U.K.!!  
\*Note: Aubergines do not freeze well, so make only enough to eat over the next few days.