
Cooking With Rania

KDKA Pittsburgh Today Live 9/18/2013

Stuffed Eggplant Parmesan

INGREDIENTS

- 4 medium eggplant
- 2 cups fresh tomato sauce
- 3 tablespoons chopped fresh parsley
- 2 tablespoons chopped basil
- ½ cup Panko breadcrumbs
- ¾ cup ricotta cheese
- Salt and freshly ground pepper
- About ½ pound sliced fresh mozzarella

DIRECTIONS

Preheat oven to 350 degrees. Cut the eggplant in half lengthwise. Trim the rounded edges with a knife so that the halves will lay flat on a roasting pan, cut-side up. Using a sharp-edged spoon, scoop out the flesh, coarsely chop, and put in a medium bowl. Leave a 1/2-inch border around the interior of the eggplant; set aside.

Toss the chopped flesh with all the remaining ingredients except the mozzarella. Taste the mixture to verify seasoning. Place the eggplant halves on a baking or roasting pan, cut-side up. Fill each halfway with the stuffing. Arrange 2 to 3 slices of mozzarella on top. Finish with a layer of stuffing, shaping gently to round the tops. Bake for 45 minutes to an hour, or until tender, bubbling and golden.

Serves 4-6

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Corn Relish with Sweet Red & Green Peppers

INGREDIENTS

- 6 cups cooked golden corn kernels
- 2 cups diced onions
- 1 cup chopped cored and seeded sweet red peppers
- 1 cup chopped cored and seeded sweet green peppers (or use an additional cupful of sweet red peppers)
- $\frac{3}{4}$ cup chopped celery
- 1-1/2 cups (packed) light brown sugar
- 2 tablespoons pickling salt or other fine non-iodized salt
- 2 tablespoons (lightly packed) dry mustard
- 2 teaspoons mustard seed
- 2 teaspoons tumeric
- 1-1/2 teaspoons celery seed
- $\frac{1}{4}$ teaspoon ground hot red (Cayenne) pepper
- 2-1/2 cups cider vinegar
- $\frac{1}{2}$ cup cold water

DIRECTIONS

Combine all the ingredients in a preserving pan. Bring the mixture to a boil over medium-high heat, stirring occasionally. Lower the heat and simmer the mixture, partly covered, until it has thickened slightly, about 30 minutes; stir occasionally.

Ladle the boiling-hot relish into hot, clean pint canning jars, leaving $\frac{1}{4}$ inch of headspace. Seal the jars with new two-piece canning lids according to manufacturer's directions and process for 15 minutes in a boiling-water bath. Cool, label, and store the jars. Let the relish mellow for a few weeks before serving it.

Makes about 5 pints