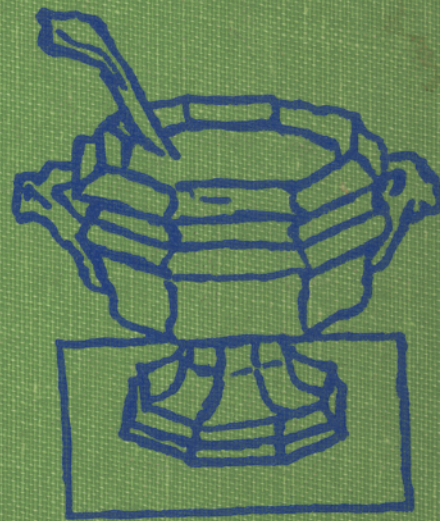


*Culinary Classics
and
Improvisations*



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chicken stock (about 2 cups). Preheat the oven to 350 degrees. Place a small platter or a couple of old plates on top of the rolls to keep them in place, then cover with a layer of aluminum foil, tucked in securely to the sides of the pan. Bring the stock to a boil on top of the stove, then place the pan in the center of the oven and bake the rolls for about 1 hour, by which time, all the stock will be absorbed, leaving only the olive oil. Serve the rolls hot, if you wish, with either cucumber-yoghurt sauce (p. 223) or lemon sauce (p. 221), but the *dolmades* are really at their best cold. Let them cool in the pan with the weight still in place. Before serving, brush each roll with a little olive oil and pass them with quarters or slices of lemon.

Stuffed Eggplant in the Italian Style

Serves 4

2 eggplants, about 6 inches long and 3 inches in diameter
4 teaspoons salt
 $\frac{1}{2}$ cup olive oil, 4-5 tablespoons for sautéing onions, garlic, and eggplant, 4 teaspoons for topping, and the remaining oil for the stuffing mixture
 $\frac{1}{2}$ cup onions, finely chopped
1 teaspoon garlic, finely chopped
1 cup cooked beef or veal, finely chopped
1 tablespoon tomato paste
1 tablespoon capers, drained, washed, and dried

2 tablespoons parsley, finely chopped
1 teaspoon oregano
3 anchovy fillets, drained, washed, dried, and finely chopped
1 teaspoon salt
1 tablespoon bread crumbs
Freshly ground black pepper
5 tablespoons Parmesan cheese, freshly grated, 3 for the stuffing and 2 for topping
 $\frac{1}{2}$ cup chicken stock, fresh or canned
Lemon quarters

Cut the unpeeled eggplants in half lengthwise and with a small sharp knife cut deep parallel gashes along their lengths about 1 inch apart, being careful not to cut through the skins. Cut similar gashes crosswise. Sprinkle each eggplant half with about 1 teaspoon of salt, turn them over on a double thickness of paper toweling, and let them drain for about $\frac{1}{2}$ hour. Scoop out the soft pulp with a small spoon or sharp knife and be sure not to cut through the shell. Chop the pulp finely.

Heat 4 tablespoons of olive oil in a large heavy frying pan set over moderate heat, then add