

Ground Lamb & Turkey Wrapped in Eggplant



This goes very well with a salad

Ingredients

- 1 - lb Ground Lamb
- 1 - lb Ground Turkey
- 1 - 8 oz container of Baby Portabella mushrooms finely chopped.
- 2 medium size Eggplants skin removed sliced lengthwise thin, tripped to uniform width, coat in salt, set for one hour, rinse thoroughly.
- 2 Shallots finely chopped.
- 5 cloves Garlic finely chopped. 3 for the meat mixture 2 for the sauce
- 1/3 cup Marsala wine
- 1/3 tsp Cayenne Pepper
- Extra Virgin Olive Oil
- 1 tsp of Sea Salt
- 1/2 tsp Black Pepper

Instructions

Add shallots, 3 cloves of garlic, and mushrooms to a skillet with 2 tablespoons of olive oil heat and stir for 5 minutes. Remove and mix in a bowl with the lamb, turkey, cayenne, Marsala, salt, and pepper.

Cut the left over trimmings of the eggplant into small pieces and fry in a small amount of olive oil until it turns a brighter green. Add this to the meat mixture and mix.

Using the olive oil from frying the trimmings coat the eggplant slices and wrap meat. Hold the roll together with wooden sandwich picks.

Bake at 375 degrees for 40 minutes. Add 4 tablespoons of olive oil and remaining 2 cloves of garlic to pan and warm until garlic is fragrant. Add 1/3 cup of Marsala wine and heat to a low boil for 5 minutes.

Pour the sauce over the wrapped meat and serve.

Left over meat can be put into a metal bread tin with wine on top and bake as you would meatloaf.