



## Egyptian Style Moussaka

Two eggplants, sliced  
1 diced onion  
1 sliced green pepper  
2 cloves of garlic  
8 oz ground beef  
1 can of tomato sauce  
Olive oil  
2 tablespoons of butter  
Salt  
Pepper  
Oregano  
Nutmeg

Slice eggplants, brush with olive oil, season with salt and pepper and roast in 425 degree oven for about 15 minutes or until golden brown.

Saute onions in butter or oil. When they are soft and translucent, add garlic and then ground beef. When beef is browned, add and tomato sauce, adding spices to taste.

Assemble the moussaka in an oven proof baking dish layers starting with eggplant and ending with the meat sauce. Garnish with slices of green pepper. Bake at 375 for thirty minutes.