## Pork and Eggplant Stew

This recipe will fill 4 medium trays\* Contributed by: Hallie Thompson

Ingredients:

	2 lbs boneless Pork Loin cut into small pieces	3- 11.5 oz cans Vegetable Juice (one divided for browning and
	2 med. Vidalia Onions, cut in half and then thinly	cooking in place of oil)
	sliced into rings	2 tsp Oregano
	1 tsp minced Garlic	2 tsp Basil
	4 med. Peeled and cubed	1 tsp Salt
	eggplant	½ tsp Pepper
	2- 14.5oz cans diced Tomatoes (undrained)	2 TBSP Parsley
	1 med. Red Pepper diced	<sup>3</sup> / <sub>4</sub> C Feta Cheese crumbles
	1 med. Yellow Pepper diced	Ciumbles



## **Directions:**

- 1. To release bitterness from eggplant: peel and slice eggplant, lightly salt the bottom of one tray and place a row of eggplant directly onto the tray, and then lightly salt each row as you stack the eggplant on top of each other. Place a second tray on top of the stack, and place something heavy on top to help eggplant drain. Let drain for about 1 hour.
- 2. Rinse each piece of eggplant, and place on paper towels to soak up remaining water. Drain and wash trays.
- 3. Cube the egg plant and set aside
- 4. Put ½ C Veg. Juice into a 6 quart pan. Add cut up pork, sliced onion, and garlic. Cook over medium-high heat until pork is browned and onions are tender. (add more veg. juice if needed)
- 5. Add remaining Veg. Juice and ingredients except cheese. Stir together until combined. Bring to boil, cover and reduce heat to simmer until Vegetables are tender (about 15 min.)
- 6. Remove from heat, stir in crumbled Feta Cheese. Let cool, place on Freeze Dry Trays. May want to use dividers if you want it pre-portioned. Pre-Freeze until frozen solid.
- 7. Freeze Dry
- 8. Store Appropriately (See Tips and Tricks for storage help)

Cycle Time: varies	Rehydration: Add a little bit of boiling water, stir cover and let sit
	for 5 minutes. Repeat until desired consistency is reached.



\*XL Tray = 15 Cups/Tray Small = 5 Cups/Tray

Large Tray = 8 Cups/tray

**Medium = 6 Cups/Tray**