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**From:** [REDACTED] >  
**Sent:** Thursday, February 23, 2012 4:44 AM  
**To:** [REDACTED]  
**Subject:** Re:

Ok, Is this your idea or J's?

The recipe was from [REDACTED]  
This is what she wrote in 2006:  
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I don't know the exact measurements of the ingredients but I believe the recipe goes something like this =A6

Select long thin eggplants that feel light. (You don't want seeds) Remove stems and tips and cut them lengthwise in thin slices – ¼ inch thick &nb=p; Salt each slice lightly on both sides, place them on paper towels to drain. Put a heavy weight on top of the sliced layers of eggplant and let stand in refrigerator, preferably overnight.

Next day remove eggplant and allow to reach room temperature.</=iv> Roll each slice in jelly roll fashion. Place a toothpick in to keep it together.

=font class="Apple-style-span" size="2">Preheat oven to 350 degrees Add tomato sauce just to cover the bottom of a roasting pan. Place each eggplant rollatini in an array in pan with a small amount of sauce on top.

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**From:** [REDACTED] <[REDACTED]>  
**To:** [REDACTED] >  
**Sent:** Wednesday, February 22, 2012 12:37 PM  
**Subject:**

Hey dude.. hope you had a good day yesterday.  
would you be able to send me the recipe for the eggplant rollotini you make? we are on the ranch and of course no chef and I=don't want to starve to death! I'd like to try and make something we will =ll eat..