Moussaka

Vegetables

3 1/2 pounds eggplant, cut into 3/4" pieces

1/2 cup + 2 teaspoons + 3 Tablespoons oil

2 teaspoons salt

3/4 teaspoon pepper

1 1/2 pounds Yukon Gold potatoes, sliced into 1/4" rounds

Meat Sauce

1 Tablespoon oil

1 onion, chopped

1/2 salt

4 garlic cloves, minced

1 Tablespoon tomato paste

1/2 cup red wine

2 teaspoon paprika

2 teaspoons oregano

1/2 red pepper flakes

1 pound lean ground turkey

14.5 ounce can tomatoes

2 teaspoons red wine vinegar

Bechamel

6 Tablespoons butter

1/2 cup flour

2 1/2 cups whole milk

3/4 cup shredded provolone cheese

3/4 cup grated pecorino Romano cheese

1/4 teaspoon salt

1/8 teaspoon nutmeg

3 egg yolks, lightly beaten

Toss eggplant with 1/2 c. oil, 1 t. salt and 1/2 t. pepper.

Spread into an even layer on 2 greased, foil lined baking sheets.

Roast 30 minutes at 450.

Reduce temperature to 400.

Grease a 9x13" baking pan with 2 t. oil.

Toss potatoes with 3 T. oil, 1 t. salt and 1/4 t. pepper.

Cover and microwave 8-10 minutes.

Transfer potatoes and any liquid to pan.  Cool and then shingle.   For meat sauce, heat oil in skillet.

Add onion and salt and cook 6-8 minutes.

Add garlic and cook 1 minute.

Add tomato paste and cook 2 minutes.

Add turkey and cook until no pink remains.

Add tomatoes and cook 6-8 minutes until liquid is absorbed.

Stir in vinegar, cover and remove from heat.

For bechamel, melt butter in a saucepan.

Whisk in flour and cook 1 minute.

Whisk in milk and bring to a boil slowly.

Remove from heat and whisk in cheese, salt and nutmeg.

Cover potatoes with eggplant.  Press gently.

Spread meat sauce evenly over eggplant.

Top with bechamel.

Place dish on baking sheet and bake 30 minutes.

Let cool 30 minutes before serving.