STUFFED AUBERGINE

# Ingredients:

* Aubergine/s
* Onion
* Bacon
* Minced meat
* Grated cheese
* Garlic

How to make it:

1. Break the aubergine in half and empty it.
2. Fry the aubergine.
3. Put the aubergine in the cooking pot.
4. Chop the onion, the garlic, the bacon and the meat.
5. Fry the minced meat, the onion, the garlic, and the meat of the aubergine.
6. Put it in the aubergine.
7. Put the grated cheese on top of the aubergine.
8. Put the aubergine in the oven (250º-240º for 10 minutes).