

Hot and Spicy Sichuan-Style Eggplant

From *Madhur Jaffrey's World Vegetarian*



- 1 ½ -2 lb eggplant (ideally the small, thin Asian style)
- 2 tablespoons peanut or canola oil
- 2 scallions, cut crosswise into fine rings (both the white and the green sections)
- 3 thin slices of peeled ginger, cut finely
- 3 garlic cloves, peeled and finely chopped
- 4 teaspoons soy sauce
- 2-3 teaspoons chili paste (or finely chopped fresh chiles)
- 2 teaspoons sugar
- 2 teaspoons red wine vinegar (or whatever vinegar you have)
- 1 teaspoon sesame oil
- 3 tablespoons chopped cilantro or fresh scallions, optional, for garnish

Cut eggplant into 3 inch by half inch strips; or, if using large Italian eggplant, slice into half inch rounds, then quarter the rounds. Steam eggplant pieces for 15-17 minutes, or until tender.

Put the oil in a large, nonstick wok or frying pan and set over high heat. When hot, put in scallions, ginger, and garlic. Stir for a minute.

Add eggplant. Stir for a minute.

Now put in the soy sauce, chili paste, sugar, and vinegar. Stir and cook for 3 minutes.

Add the sesame oil and stir once. Turn off the heat.

Sprinkle cilantro or scallions over the top before serving.