

# Szechuan Eggplant

*Jane Snow*

Vegetable Oil

2 eggplants, peeled and cut into 1 1/4 to 1 1/2 chunk

1/4 cup light soy sauce

1/4 cup spicy brown bean sauce

2 Tbs rice wine vinegar or cider vinegar

2 Tbs dry sherry

1 Tbs sugar

1 tsp hot Szechuan chili oil

1 Tbs cornstarch

2 cloves garlic, minced

2 quarter size pieces peeled fresh ginger, minced

2 tsp sesame oil

1 Tbs toasted sesame seeds

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## **Makes 4-6 servings**

Heat 2 to 3 tablespoons of oil in a large skillet over high heat. When the oil begins to shimmer, add enough eggplant to just cover the bottom of pan and cook, stirring occasionally, until almost done (the cubes will be translucent and begin to brown in spots.) Repeat with more oil and remaining eggplant.

While the eggplant cooks, combine soy sauce, bean sauce, vinegar, sherry, sugar, chili oil and cornstarch in a lidded jar and shake well. Set aside.

Return all of the eggplant to the skillet and add garlic, ginger and a few more drops of oil to make the garlic sizzle. Stir-fry one minute. Pour sauce into skillet and stir until eggplant is evenly coated and the sauce has thickened. Transfer to a platter and shower with sesame seeds.

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