

**INGREDIENTS**

1 large aubergine, 1 medium onion, about ½ cup cut onion, 2 medium tomatoes, finely chopped, nearly 1 cup cut tomatoes, 5 to 6 medium garlic cloves, nearly 1 massed tee spoon of finely chopped garlic, 1 green chili, ¼ tee spoon red chili powder or as required, 1 to 1.5 table spoon oil, 1 table spoon chopped coriander leaves, salt as required.

**INSTRUCTIONS**

Wash the baingan in water. Apply some oil all over and keep it for frying on an open fire. You can also grille the baingan or heat in the cooker, but then you won't get the grey flavor of the baingan. Keep the eggplant turning after a 2 to 3 minutes on the flare, so that it’s evenly grilled. You could also implant some garlic cloves in the baingan and then bake it. Roast the aubergine till it’s completely cooked and tender. With a knife check the doneness. The knife should slid easily in aubergines without any struggle. Eliminate the baingan and submerge in a container of water till it make cold down. You can also do the dhungar procedure of cleaning charcoal smoky taste in the baingan but now we use natural method for this recipe wait till aubergine not cooked properly or became hot and red, Make slight cuts on the baingan with a table knife and save it the same place, put a few drops of oil on the charcoal, when smoke begins to release from the charcoal, cover the entire plate with a large dish. Allow the charcoal smoke to get infused for 1 to 2 minutes. Wrapping the skin from the baked and burned eggplant. Cut the cooked eggplant superbly or you can even purée it. In a kadai or pan heat oil, add finely chopped onions and garlic. Saute the onions till glowing, add chopped green chilies and saute for a minute before brown them. Add in the chopped tomatoes and mix it well saute the tomatoes till the oil starts extrication from the mixture. Now add the red chili powder. stir and mix well, add the chopped cooked baingan. Stir and mix the chopped baingan very well with the onion-tomato masala mixture. Season with salt. Stir and saute for some more 4 to 5 minutes more. Finally stir in the coriander leaves with the baingan bharta or garnish it with them. Serve Baingan Bharta with phulkas, rotis or chapatis. It goes well even with bread, toasted or grilled bread and plain rice or jeera rice.