

eggplant with garlic sauce (good with rice)

3 tbl. oil

2 eggplant, diced

1 cup water

1 tbl. crushed red pepper (or harissa)

3 tbl. garlic powder

5 tsp. sugar

1 tsp. corn starch

2 tbl. soy sauce

2 tbl. hoisen

heat the oil in a skillet over high heat. cook and stir the eggplant until soft, about 4 minutes. stir in the water, red pepper flakes and garlic powder. cover and simmer until all the water is absorbed. meanwhile, mix sugar, cornstarch, soy sauce and hoisen in a bowl until sugar and cornstarch have dissolved. stir sauce into the eggplant, making sure to evenly coat the eggplant. cook until the sauce has thickened.