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Hot and Sour Chinese Eggplant



Prep
30 m

Cook
5 m

Ready In
35 m

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Smart & Final.

Smart & Final
3607 S Vermont Ave
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Recipe By: Bonnie

"Eggplant is sauteed, then coated in a spicy sweet sauce. It is simple and delicious! I'm sure you'll enjoy this!"

Ingredients

2 long Chinese eggplants, cubed
1 1/2 tablespoons soy sauce
1 tablespoon red wine vinegar
1 tablespoon white sugar
1 green chile pepper, chopped

1 teaspoon cornstarch
1/2 teaspoon chili oil, or to taste
2 teaspoons salt
2 tablespoons vegetable oil

**C&H Pure Cane
Granulated Sugar
10 Lb**
\$4.89 for 1 item -
expires today

**Crisco Pure Corn
Oil 48 Fl Oz**
\$1.99 for 1 item -
expires today

Directions

- 1 Place the eggplant cubes into a large bowl, and sprinkle with salt. Fill with enough water to cover, and let stand for 30 minutes. Rinse well, and drain on paper towels.
- 2 In a small bowl, stir together the soy sauce, red wine vinegar, sugar, chile pepper, cornstarch and chili oil. Set the sauce aside.
- 3 Heat the vegetable oil in a large skillet or wok over medium-high heat. Fry the eggplant until it is tender and begins to brown, 5 to 10 minutes. Pour in the sauce, and cook and stir until the sauce is thick and the eggplant is evenly coated. Serve immediately.

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