



## Spicy Eggplant with Black Vinegar Sauce



Serves 8  
30 minutes or fewer  
Chinese black vinegar is a rich, dark, sour-sweet condiment much like aged balsamic vinegar; in fact, you can substitute balsamic vinegar here.

3 Tbs. Chinese black vinegar  
1 Tbs. sugar  
1 Tbs. low-sodium soy sauce or tamari  
2 Tbs. vegetable or peanut oil  
2 Tbs. minced fresh ginger  
1 tsp. sambal oelek, or more to taste  
2 cloves garlic, minced (2 tsp.)  
1 medium onion, thinly sliced (1 cup)  
1 lb. Japanese eggplant, halved and cut into ½-inch-thick pieces  
¼ cup chopped cilantro

1. Whisk together vinegar, sugar, and soy sauce in small bowl; set aside.  
2. Heat oil in wok over medium heat. Add ginger, sambal oelek, and garlic, and cook 30 seconds, or until fragrant. Add onion, and cook 4 minutes, or until softened. Stir in eggplant, and cook 2 to 3 minutes, or until browned and softened. Stir in vinegar mixture. Remove from heat, and serve sprinkled with cilantro.

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