

SPICED EGGPLANT

(Lot Ker Jee)

1. Cut eggplant on the diagonal into 1/4" slices.
2. Combine sauce ingredients and mix well.
3. Heat wok and add 4 tbsp. (1/4 c.) oil. Add eggplant and pan-fry about 1 1/2 minutes on each side over medium-high heat. Remove and drain on paper towels.
4. Heat wok and add 1 tbsp. oil. Add garlic and ginger and stir-fry for 30 seconds over high heat. Add eggplant and sauce mixture. Bring to a boil.
5. Stir in thickener. Cook for 30 seconds.
6. Remove to serving platter. Garnish with green onion. Serve.

Advance preparation: This dish may be served hot or cold. Prepare several hours in advance and refrigerate at least 2 hours, or reheat just before serving.

Serving suggestion: Serve with Hot-and-Sour Soup, Cashew Chicken, and Steamed Rice.

- 1 lb.
- 6 ~~X~~ 1/2 Oriental eggplant
 - 5 tbsp. oil
 - 2 ~~X~~ tsp. finely chopped garlic
 - 2 ~~X~~ tsp. finely chopped ginger
 - 2 ~~X~~ green onion, finely chopped

Sauce:

- 2/3 ~~X~~ c. chicken stock
- 2 ~~X~~ tsp. chili paste
- 1/2 ~~X~~ tsp. salt
- 1/2 ~~X~~ tsp. sugar
- 2 ~~X~~ tsp. sesame oil
- 2 ~~X~~ tsp. thin soy sauce
- 2 ~~X~~ tsp. cider vinegar

Thickener:

- 4 ~~X~~ tsp. cornstarch, mixed well with ~~X~~ 2
- tbsp. cold water

Serves 3

VEGETABLES 129

chupsticks, Cleaver and
Wok (1997)
Jennie Wu

Add
tofu*
toss
together!

* For Crispy Tofu:

oil

1 lb. extra firm tofu, pressed at least 15 minutes and cubed

1. Add oil to pan. Medium heat.
2. Add tofu in single layer. Brown each side (about 3 minutes per side). Remove from pan.