

Can use
chili
garlic
sauce
(Lee Kum
kee
brand is
good).

SPICED EGGPLANT

(Lot Ker Jee)

1. Cut eggplant on the diagonal into $\frac{1}{4}$ " slices.
2. Combine sauce ingredients and mix well.
3. Heat wok and add 4 tbsp. ($\frac{1}{4}$ c.) oil. Add eggplant and pan-fry about $1\frac{1}{2}$ 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.

6 oz. Oriental eggplant
5 tbsp. oil
1 tsp. finely chopped garlic
1 tsp. finely chopped ginger
1 green onion, finely chopped

Sauce:

$\frac{1}{3}$ c. chicken stock
1 tsp. chili paste
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{4}$ tsp. sugar
1 tsp. sesame oil
1 tsp. thin soy sauce
1 tsp. cider vinegar

Thickener:

2 tsp. cornstarch, mixed well with 1
tbsp. cold water

Serves 3

Chopsticks, Cleaver, and Wok:
Homestyle Chinese Cooking,
by Jennie Lou,
Chronicle Books,
San Francisco, c1987.