

Szechuan-Style Japanese Eggplant

This stuff is addictive, and you can add all kinds of other veggies to it. I always add sliced water chestnuts and often garnish with toasted cashews. But feel free to add cooked chicken or beef, broccoli, etc. Really, it's the sauce that's the recipe here.



- 5 Japanese eggplants (2 lbs), cut into 1 inch pieces
- 3 Tablespoons olive oil
- 1 Tablespoon sesame oil
- 2 green onions (cut into 1 inch long pieces)
- 1-inch piece ginger (peeled & minced)
- 3 large garlic cloves (minced)
- 1 red Chile, sliced
- 1/2 Cup chicken or vegetable broth
- 3 Tablespoons soy sauce or tamari
- 1 Tablespoon rice vinegar
- 1 Tablespoon brown sugar
- 1 Tablespoon cornstarch dissolved in a little water

Sauté the eggplant in the oils until soft. Remove from pan and add ginger, garlic & Chile. Sauté for 1 min. Add the broth, tamari, vinegar, sugar & cornstarch, and sauté until thickened. Add the eggplant and scallion pieces. Toss together and serve. Garnish with more sliced scallions.