

Eggplant Chinoise

- 2 **eggplant** (1½ lbs)
- 1 T oil
- 2 garlic cloves, minced
- 1 T minced ginger
- 1/4 c finely chopped onion
- 1/2 t Asian chili sauce
- 1-2 T low-sodium soy sauce
- 1 T brown sugar
- 3 t unseasoned rice vinegar
- 1/2 t sesame oil

Preheat oven to 420F.

Cut the eggplant lengthwise. Roast cut side down on a baking pan covered with parchment paper for about 30 minutes or until very tender. Cool, then scoop out the flesh. Mash the flesh well, or use a food processor for a quick chop.

In a large skillet over med-high heat, add olive oil. Cook garlic, ginger and onion for about 30 seconds. Add chili, soy sauce, sugar and vinegar, and cook for 30 seconds more. Add eggplant purée to skillet and stir well to blend for 1 minute.

Remove from heat, taste and adjust seasoning to balance the sweet-to-tartness ratio. Stir in sesame oil. Refrigerate several hours. Bring to room temperature before serving. Serve with toasted multigrain bread, and garnish with chopped cilantro or red bell pepper. Serves 6-8.

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