

## Stir-Fried Roasted Eggplant – from Deborah Madison’s *Vegetarian Cooking for Everyone*

### *Ingredients*

1 1/2 to 2 pounds eggplant

#### *For the Sauce*

2 tbs Lan Chi Chili Bean Sauce with Garlic or 1/2 tsp red pepper flakes [we used 1 1/2 tbs chili garlic paste, or 1 tbs black bean paste w/garlic + 1 tbs sweet red chili sauce + Sri Racha]

1 cup stock

3 tbs rice wine (mirin) or sherry

3 tbs soy sauce

1 1/2 tbs black rice vinegar or balsamic vinegar

1/4 cup tomato paste

1 tbs light brown sugar

1 1/2 tbs roasted peanut oil

1 bunch scallions, including most of the greens, thinly sliced into rounds

1 tbs finely chopped ginger

1 large garlic clove, minced

2 tomatoes, seeded and diced into larger pieces

### *Method*

**Preheat** the oven to 400°F. Pierce the eggplant in a few places, put it in a pan, and bake until very soft when pressed with your fingers, 35 minutes to 1 hour, depending on the size. As soon as it’s cool enough to handle, pull off the skin and pull the flesh into strips about 1 inch thick. don’t worry about flecks of skin. [Some folks may like the strips to then be cut smaller still, into large chunks]. Combine the chili sauce, stock, wine, soy, vinegar, tomato paste, and sugar in a small bowl and set aside.

**Heat** the wok, add the oil, and swirl it around the sides. Add half the scallions, all of the ginger, and the garlic and stir-fry for 1 minute. next add the eggplant and stir-fry for about 2 minutes. Add the tomatoes and remaining ingredients. [Start off with just 1/2 of the amount of the *sauce* and see how it goes!] Simmer until the eggplant is heated through, 3 to 4 minutes. Garnish with the reserved scallions.

*Enjoy over white rice.*