

Braised Eggplant in Sweet Bean Sauce

Ingredients

2 Chinese Eggplants
1 1/2 t Salt
1/4 lb Ground Pork
2 T Soy Sauce
2 T Sweet Bean Paste
2 T Rice Wine
2 Green Onions (chopped)
2 Ginger Slices (shredded)
2 T Vegetable Oil

Instructions

1. Cut the eggplant into 3"x1" chunks. Salt the eggplant with of salt for 30 minutes. Drain out the liquid.

2. Preheat the oven to 400 F. Spray cooking spray on a large baking sheet covering the entire area. Arrange the salted eggplant in single layer and lightly spray some oil on the eggplant surface.

3. Bake the eggplant for 15 minutes. Check to see if the eggplant is crispy and firm outside. Bake for additional 5 minutes if needed.

4. In a wok over medium heat, add 1 tablespoon oil. Once the pan is hot add the ground pork. Stir-fry until meat is browned and cooked through then add 1 tablespoon rice wine and cook for 1 minute. Transfer the pork to a bowl and set aside.

5. Change the heat to low and add 1 tablespoon oil,

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soy sauce, sweet bean paste, 1 tablespoon rice wine, 2 tablespoons water, scallion whites, and ginger. Cooking until the mixture becomes bubbly. About 2 minutes.

6. Add back the meat and eggplant. Mix with the sauce gently. Cook for about 3 minutes. Add the rest of the green onions at the end.