

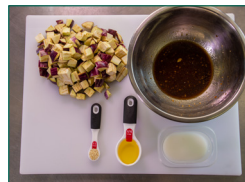


SESAME EGGPLANT

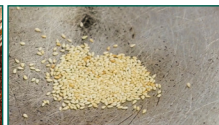
PREP TIME: 15min COOK TIME: 10min SERVINGS: 3-4

Ingredients

4-5	eggplant	2 tbs	soy sauce
2 tbs	sesame seeds	1 tbs	rice vinegar
1/2 tsp	vegetable oil	1 tbs	honey
1/4 cup	water	1/4 tsp	sesame seed oil
1 tbs	corn starch	2 tbs	vegetable oil
		1/2 tsp	ginger root
		3-4	garlic



- 1** peel and mince garlic and ginger root, and medium dice eggplant
- 2** whisk together soy sauce, vinegar, honey, sesame seed oil, 2 tbs vegetable oil, ginger root, and garlic
- 3** mix together separately water and corn starch
- 4** roast sesame seeds in dry pan on medium high heat for about 1min or until golden brown, and remove from pan
- 5** heat 2 tbs vegetable oil in pan to medium high, saute eggplant for about 8min, add sauce, add corn starch mix, and cook for another minute
- 6** remove from pan and garnish with roasted sesame seeds



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