

# STIR-FRIED THAI EGGPLANT

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*serves 6-8*

## INGREDIENTS

3 tbsp. peanut or vegetable oil  
4 cups Japanese eggplant cut  
in 1.5" cubes  
2 cups thinly sliced Shitake  
mushrooms  
1 medium red pepper, thinly  
sliced  
1 clove garlic, minced  
2 tbsp. soy sauce  
2 tbsp. palm sugar or brown  
sugar  
1 tbsp. fish sauce  
1 tbsp. hot chile oil  
1 tbsp. rice wine vinegar  
1 tbsp. cornstarch  
1/2 cup basil, not packed  
white pepper

## METHOD

Heat 2 tbsp. peanut oil in a large skillet over medium-high heat. Add eggplant and cook 5 minutes until softened and golden. Remove from pan.

Reduce heat slightly, add remaining tbsp. peanut oil in same skillet and add red pepper and Shitakes. Cook 3-5 minutes until softened.

Meanwhile, whisk together remaining ingredients except garlic in a separate bowl with 1/4 cup warm water.

Add garlic and return eggplant to pan. Cook 1 minute.

Whisk sauce and add to pan. Stir with ingredients until it is reduced and coats the vegetables.

Add basil, stir through. Season to taste with white pepper and serve.