

# Sweet and Spicy Eggplant

**Category:** Asian - General

**Servings:** 2

**Rating:** 10

**Source:** Lucy Waverman

## Description:

Perfect with Roast Halibut Curry and fragrant Jasmine rice. May be made ahead and reheated.

## Ingredients:

1 mild Indian curry paste	1 tablespoon
1 hoisin sauce	1 tablespoon
1 rice vinegar	2 tablespoons
1 sugar	1 teaspoon
1 water	1/4 cup +
1 vegetable oil	2 tablespoons
1 ginger	2 teaspoons, minced finely
1 garlic	1 teaspoon, chopped
1 onion	1/2 cup, chopped coarsely
1 Asian eggplant	2 small, cut in half, then sliced on bias in 1" pieces
1 Thai basil	1 tablespoon (may use mint instead)

## Instructions:

Combine curry paste, hoisin, rice vinegar, sugar, and water in a bowl.

Heat vegetable oil in a wok over high heat. Add ginger, garlic and onion and sauté until just limp, about 1 minute. Add eggplant and stir-fry until it is browned and crisp-tender, about 5 minutes. Pour in the reserved sauce and bring to boil. Reduce heat to medium-low, cover and simmer until eggplant is soft and tender, adding water if necessary, about 5-10 minutes. The dish is best if it is moist. Season with salt and pepper.

Sprinkle with Thai basil and/or mint before serving.