

Curried Eggplant

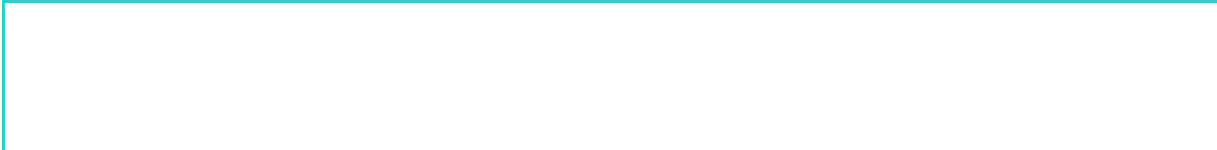
Category: Indian

Servings: 4

Rating: 10

Source: Time/Life - The Cooking of India

Description:



Ingredients:

i	eggplant	2 pound
i	tomato	4 medium, washed, stemmed, and coarsely chopped
'	cilantro	3 tablespoon finely chopped
i	coriander, ground	2 teaspoon
i	ground cumin	2 teaspoon
i	turmeric	1 teaspoon
'	cayenne pepper	1/4 teaspoon
i	ghee	1/2 cup
'	garlic	1 teaspoon finely chopped
i	ginger	1 tablespoon finely chopped
i	onion	1/2 cup finely chopped
i	sub-recipe	1 teaspoon Garam masala
i	salt	
'	lemon juice	1 teaspoon

Instructions:

Preheat the oven to 450¹/₄. Wash the eggplant, dry it, and cut a dozen 1/2"x1" gashes in the skin. Bake the eggplant for 1h, or until the eggplant is quite mushy. Cut it lengthwise into quarters and scrape the pulp away from the skin. Discard the skin and chop the pulp coarsely. Combine the eggplant, tomatoes, 2T cilantro, coriander, cumin, turmeric, and cayenne and stir thoroughly. Heat the ghee over moderate heat, add the garlic, and stir for 15s. Add the ginger and stir for 15s more. Add the onion and cook for 2m, until it is soft but not brown. Add the eggplant mixture and cook until the mixture is quite thick. Add the garam masala, stir well, sprinkle with cilantro and lemon juice, and serve.