

Dinner Tonight: Steamed Spicy Eggplant

From: <http://www.seriousseats.com/recipes/2008/05/steamed-spicy-eggplant-recipe.html>

Yield: 3-4

Ingredients

- 1 pound Japanese eggplants, stems removed
- 1 teaspoon peanut oil
- 3 cloves garlic, minced
- 1 scallion, thinly sliced
- 1 tablespoon chili paste
- 1 1/4 teaspoons sugar
- 3 tablespoons soy sauce
- 1 tablespoon sesame oil
- 2 1/2 teaspoons rice vinegar
- 1 tablespoon dry vermouth



Procedures

1. Bring a large pot of water to boil.
2. Slice the eggplants in half lengthwise. And then cut those pieces in half crosswise.
3. When ready, set a steamer basket or some device above the boiling water. Toss in the eggplants and cook until very tender, about 10 minutes.
4. While that's cooking, heat the oil in a skillet over medium-high heat. Toss in the garlic and cook 4 minutes or until golden brown. Remove the garlic to a large bowl.
5. Add the scallion, chili paste, sugar, soy sauce, sesame oil, rice vinegar, and vermouth to the large bowl. Mix until combined.
6. When the eggplant is done, toss in the large bowl and gently toss together. Serve while warm.