

Eggplant with Hot and Tangy Sauce

- 1 medium to large eggplant
- 3 green onions
- 1 Tbsp minced garlic
- 2 tsp minced fresh ginger
- 2 tsp hot bean sauce
- ½ cup chicken broth
- 1 Tbsp soy sauce
- 1 Tbsp red wine vinegar
- 1½ tsp sugar
- 5 Tbsp vegetable oil, divided
- 1 Tbsp water
- 1 tsp cornstarch
- 1 tsp sesame oil

Cut unpeeled eggplant in ½-inch thick slices; if desired, cut slices in 2-inch by ½-inch strips. Cut 1 green onion into thin slices; reserve for garnish. Cut remaining 2 green onions into thin slices. Combine onions, garlic, ginger, and hot bean sauce in medium bowl. Combine chicken broth, soy sauce, vinegar, and sugar in small bowl.

Heat 2 Tbsp of the vegetable oil in large skillet over medium-high heat. Add half of eggplant and cook until moist and not too soft, about 5 minutes. Drain on paper towel. Repeat, using 2 more Tbsp vegetable oil and the remaining eggplant. Drain on paper towel.

Heat remaining 1 Tbsp vegetable oil in skillet over medium-high heat. Add onion-garlic mixture and stir-fry 30 seconds. Add chicken broth mixture. Bring to a boil.

Blend water and cornstarch in small cup; add to skillet. Cook and stir until sauce boils and thickens slightly. Stir in sesame oil. Return eggplant to skillet. Garnish with reserved onion slices.

Makes 4 servings