

# Fried Eggplant

## [Ingredients]

Eggplants

A 1:3 mixture of flour and cornstarch (1:3)

Vegetable oil

Sichuan chili oil (also known as red oil in China). This can be bought at Peter Chang's for \$1/jar

Salt

Chili

Chili powder

Pepper

Pepper powder

Green onions

Cilantro

## [Directions]

①First, peel the eggplant. Then, cut the eggplant into finger-long strips. It's better to cut the eggplant into strips with triangular laterals.

②Put the eggplant strips into a container. Wash the eggplant strips and sprinkle the flour cornstarch evenly over the eggplant. There should not be too much powder or else the flour will stick together. If the eggplants are in a container, you can shake the eggplant strips to give them an even coating.

③Heat the pan to 320-350 degrees Fahrenheit and then pour some vegetable oil in. When the oil is ready, place the eggplant strips into the oil one by one. (Warning, places the pieces in carefully.) Now, stir-fry the eggplant in the hot oil. The eggplants strips are ready when the color turns a light golden brown or when the eggplant is crispy from the outside. Careful of the heat, but you can use your fingers to press the eggplant and test if it is crunchy enough.

④While the eggplant is being fried in the first pot, heat the other pot. Put some Sichuan chili oil, chili, pepper and green onion into the other pot. Stir-fry all of the ingredients until you can smell the fragrance of them.

⑤When the ingredients are well mixed and fried. Ladle the eggplant strips out of the first pot and into the second pot. Make sure you use a colander to drain the oil from the eggplant strips.

⑥Stir-fry the eggplant strips, adding a little bit of salt, chili powder, pepper powder and cilantro for flavor. Stir-fry the eggplant strips again for some time. Now the eggplants are ready to be served on a plate. These are best eaten while hot, so eat up!