

# Stir-fried Eggplant, Potatoes & Peppers 地三鲜 De Sān Xiān

## Ingredients

- 3 cloves garlic minced
- 2 green onions, sliced, white and green parts separated
- 1½ tablespoons cornstarch
- 3 tablespoons water
- 1 - 2 potatoes (about 1 pound), peeled and cut into large bite-sized pieces (about ¾ " thick)
- 2 long Chinese eggplants, cut into large bite-sized pieces
- 1 large green bell pepper, cut into large bite-sized pieces
- 4 - 6 tablespoons oil
- 2 tablespoon Shaoxing wine
- 4 tablespoons light soy sauce
- 1 teaspoon sugar
- ½ teaspoon white pepper
- 1 teaspoon sesame oil

## Instructions

1. Prepare the garlic and green onions and place the onion whites and garlic in a bowl and set aside. Mix the wine, soy sauce, sugar, white pepper, and sesame oil in another bowl and set aside.
2. Wash and wipe all the vegetables dry using a clean kitchen towel (this is key!) before cutting them into large bite-sized pieces. Don't let the cut potato and eggplant sit for too long before cooking, because they will oxidize and become discolored.
3. Heat the oil in a wok over medium heat. Add the potato, and brown lightly for about 8 minutes until cooked through. Stir occasionally to avoid burning. Add the bell peppers, and stir-fry for another minute. Transfer everything to a dish and set aside.
4. There should be oil left in the wok. Add the eggplant and brown slightly. Spread the eggplant pieces into a single layer, cover with a lid for a minute, uncover, stir the eggplant to avoid burning, then repeat. Do this 2-3 times until the eggplant is cooked through. Transfer to a dish.
5. Add a bit of oil if the wok is very dry at this point. Add the garlic and onion whites, cook for a few seconds, and add all the vegetables back to the wok. Now quickly add the Shaoxing wine, light soy sauce, sugar, white pepper, and sesame oil. Stir and mix everything well. Turn up the heat and add the cornstarch slurry (stir well before adding, as the cornstarch settles to the bottom). Stir a couple of times to coat the vegetables with sauce, garnish with the green parts of the green onions, and serve.