

Szechwan Eggplant

- 1 ½ lb Chinese eggplants (3-4 medium)
 - 3 - 4 minced garlic cloves
 - 2 Tbsp minced ginger
 - 2 sliced green onions, white for dish, greens for garnish
 - 2 Tbsp hot bean sauce
 - 1 Tbsp hoisin sauce
 - 1 ½ Tbsp rice vinegar
 - 4 Tbsp soy sauce
 - 2 tsp sugar
 - 1 Tbsp sesame oil
 - ¼ lb ground pork
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- Slice eggplant into 1/4 inch pieces (on slight diagonal)
 - Mix vinegar, sugar, hot bean paste, hoisin sauce, sesame oil and soy sauce and set aside
 - Stir-fry eggplant ~2 min in hot oil just to start the cooking and to add a little color
 - Remove and set aside
 - Stir fry the ground pork in a little oil
 - Add 1 Tbsp oil if the pork has not rendered enough oil and stir-fry garlic, ginger, onion for 30 seconds with the pork
 - Add the soy sauce mixture, stir for a few seconds. Add back the eggplant and continue to stir-fry for about 1 minute until the eggplant begins absorbing the sauce
 - Remove from heat, and top with garnish.

The idea is to make the eggplant soft (cooked) but not mushy. It has to be cooked enough without being overcooked.