



- A: 4 Chinese eggplant, chopped
- 2 egg whites
- 1t salt
- 1t sesame oil
- 2T cornstarch
- B: 1/2C peanut oil
- C: 8 hot chilies, red dried small
- D: 1C peanuts
- 4c garlic, minced
- 3 scallions, chopped
- 1" ginger, minced
- E: 1/2C vegetable stock (or chicken)
- 1/4C rice wine (or sherry)
- 5T soy sauce
- 2t sugar
- 2T rice vinegar
- F: 1T cornstarch
- 1/4C water

Vegetarian/Kung Pao Eggplant

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1. Combine (A) in bowl and stir to coat eggplant. Heat (B) in wok, place eggplant into hot oil, remove and reserve eggplant once golden.
2. Place (C) in hot oil and cook until blackened. Drain oil reserving a few tablespoons, add (D) and continue to cook until starting to brown.
3. Add eggplant back along with (E), cook over high heat, then add (F) and cook for 2 more minutes over heat, reduce heat to low and cook for 2 more minutes. Mix gently and serve over rice.

Servings: 4

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