



A: 4 Chinese eggplant, chopped
2 egg whites
1 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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