

Curried Eggplant

One of the most prevalent and least expensive vegetables in Israel is the eggplant, known as hatzilim in Hebrew. In Israel, it is cooked in a variety of ways including salads, side dishes and as a main course. One recipe, though, stands out above the others. Even people who do not normally like eggplant, often come back for seconds of my curried eggplant.

Ingredients:

- 2 T oil
- 1-2 minced onions
- 1/2 tsp. minced garlic
- 1 1/2 tsp. curry powder
- 1 /4 tsp. ginger powder
- 1 cup water
- 2 T brown sugar
- 2 T lemon juice
- 1 1 /2 tsp. salt
- 1 large eggplant, peeled and cubed

Directions:

Heat oil over medium high heat.
Add onion and garlic and saute for 5 minutes, stirring often until lightly brown.
Heat oil over medium high heat.
Reduce heat to medium, add curry and ginger and cook for one minute.
Stir in water, brown sugar, lemon juice and salt.
When well mixed, stir in eggplant. Cover and cook 15-20 minutes,
or until eggplant is thoroughly cooked and soft.

Serves six as a side dish