

Eggplant Moju

Ingredients:

3 eggplants, cut into cubes
1 chopped red onion
4 green chiles, split lengthwise
3 cloves garlic
1 (1inch) piece ginger
A bunch of curry leaves
2 tablespoons fresh cilantro
1 ½ tablespoons mustard seeds
1 tablespoon turmeric powder
3 tablespoons white vinegar
2 tablespoons sugar
Mustard oil (for frying)
Salt
½ cup of tamarind extracted



Directions:

In a large pan, heat oil over medium heat.
When the oil is ready, fry the eggplant until lightly brown on both sides.
Use a skimmer, remove eggplants from the oil.
Using the same pan, fry the onions and green chilies until browned.
With a skimmer remove the onions and green chilies from the oil.
Using a mortar and pestle, crush the ginger and garlic and mustard seeds to make a paste.
Add the coriander, sugar, turmeric, salt and vinegar and tamarind to the ginger garlic mustard seed paste.
Heat two tablespoons of oil in a large skillet over medium heat, and add the fried vegetables and the paste.
Mix well, and saute for 2 minutes, stirring gently.
Serve hot after garnishing with curry leaves and coconut with the grain of choice and roti, or preserve at room temperature for up to 2 weeks.

