





## Radhika Khandelwal

(3) India X Ivy&Bean @pandoodle

## Eggplant Moju

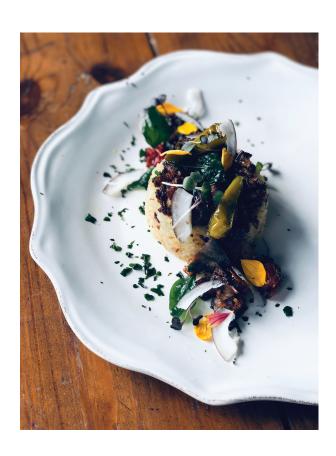
## Ingredients:

- 3 eggplants, cut into cubes
- 1 chopped red onion
- 4 green chiles, split lengthwise
- 3 cloves garlic
- 1 (linch) piece ginger
- A bunch of curry leaves
- 2 tablespoons fresh cilantro
- 1½ 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.

