

## Thai Basil Eggplant

1 Tbsp vegetable oil  
4 garlic cloves, peeled and coarsely chopped  
4 or more chili peppers  
4 Japanese or Chinese eggplants, remove stem and slice ¼" on the bias  
1 cup water  
4 Tbsp fish sauce  
2 Tbsp brown sugar  
2 bunches Thai Basil, leaves plucked from the stem

### Method:

Heat a large sauté pan or wok with oil over medium-high heat. Add chili peppers and garlic. Stir until garlic turns brown, but not black.

Add eggplant and stir to coat. Add 1 cup water. Cover the pan with a lid. It should take 5-7 minutes for the eggplant to turn from white to translucent. Almost all the water should be evaporated at this point, but if the eggplant is still not cooked, add a bit more water and keep the lid on until the eggplant is tender.

Remove lid. Stir well. Add fish sauce and sugar. Stir to coat. Taste to adjust seasoning. Add more fish sauce if needed.

Add Thai basil at the end, stir to heat through.

*(By Chef Dan Brophy, Summer Cooking With Herbs Series 2012, Portland Nursery / Stark)*