

# EGGPLANT RECIPE



**ENJOY YOUR RECIPE**

## **Steamed Eggplant**

### Ingredients

- 1 kg eggplants

### Sauce

- 1 clove minced garlic (cut into small pieces)
- 3 tablespoon of sugar
- Soy sauce( 1 measuring cup 200-250 ml)
- 5 – 6 red chili
- Black/white pepper (depends on your flavor)

### Method

1. Slicing eggplant and prepping steamer
2. Fill a wok or sloped pot with water and put it on the stove
3. Put the steamer in the wok
4. Place the eggplant in the steamer and close it
5. Turn the heat to high and steam eggplant for 10-20 minutes
6. Take the steamed eggplant out of the steamer when soft/cooked into a tray
7. Pour sauce that has been prepared over the steamed eggplants
8. Ready to eat