

Grilled Asian Eggplant with Ginger Sauce

From – *delish.com*

¼ cup water

4 tsp sugar

6 Tbsp finely grated fresh ginger

¼ cup unseasoned rice vinegar

1 tsp Asian sesame oil

½ cup vegetable oil, plus more for brushing

Salt

8 Asian eggplants, sliced lengthwise, then cut on the diagonal into 2-inch pieces and scored

- In a heatproof glass bowl, combine water and sugar and microwave at high power 10 seconds, until sugar is dissolved.
- Add grated ginger, vinegar, sesame oil, and 1/2 cup vegetable oil and season with salt.
- Set a large steamer basket in a large saucepan, add 1/2 inch water, and bring to a boil over moderately high heat. Steam eggplant in batches, cut side down, until just tender, about 4 minutes.
- Heat a grill pan.
- Lightly brush eggplant all over with vegetable oil.
- Grill over high heat until grill marks appear, about 30 seconds per side, then transfer to a serving platter.
- Spoon ginger sauce over eggplant.



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