

# Smoked Eggplant

From – Madhur Jaffery's *World Vegetarian*

1 large eggplant  
4 Tbsp peanut, canola, or olive oil  
1 cup finely chopped onions  
1 (2" X 1") piece of fresh ginger, peeled and grated  
1 cup peeled and chopped very ripe tomatoes  
1 ½ tsp ground cumin  
1/8 or ¼ tsp cayenne  
¾ tsp salt

- Roast eggplant whole. Be sure to pierce it in several locations to allow steam to escape. It tastes best placed over a charcoal grill, but it can be roasted under an oven broiler as well. Rotate every 10 minutes. You want the outer skin to be well charred and the inside to be very soft. When cool enough to handle peel and discard skin.
- Put the oil in a frying pan and set over medium-high heat. Add the onions and stir and fry until the onions are brown around the edges.
- Put in the ginger and stir for 1 minute.
- Add the tomatoes. Stir and fry until slightly reduced, 3-5 minutes.
- Add the cumin, cayenne, and salt. Stir to mix.
- Stir in the eggplant. Turn the heat to medium and cook for another 10 - 15 minutes.
- Serve hot if serving as part of the main course, at room temperature as a dip, or chilled as a spread.



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