

## Stir-Fried Eggplant, Thai Style (Pad ma kua yaow)

From Thai Home-Cooking from Kamolmal's Kitchen by William Crawford and Kamolmal Pootaraksa

This is one of our favorite dishes

Serves 4 to 6

1 ½ lbs eggplant

½ cup water

1 Tbs granulated sugar

2 Tbs oyster sauce or 2 tsp fermented soybeans (mashed into paste)

2 Tbs fish sauce

½ cup vegetable oil

1 Tbs finely chopped garlic

Remove green stem/cap from eggplant but do not peel it. Cut into ½" cubes. Mix oyster or soybean paste with water, sugar and fish sauce, set aside.

Heat wok or large skillet and add oil, swirl over surface. Stir-fry the garlic until light golden. Add the eggplant and reduce heat to moderate, Stir-fry until the cubes have absorbed the oil. Continue stir-frying until the oil reappears on the surface of the eggplant. You may be tempted to add more oil, but don't – the final product would be much too oily. This will take about 3 to 5 minutes. Be sure to stir frequently so the eggplant doesn't stick to the pan or burn.

When the oil reappears on the surface of the eggplant, reduce heat to simmer and cook, stirring frequently, until the eggplant is done, about 7 minutes more. The eggplant may brown a little, which is good.

Increase the heat to high, add the liquid from above and stir until most of the liquid has been absorbed by the eggplant.

Serve immediately or keep it warm while you prepare other dishes. Serve with rice.