

## Poached Eggplant with Savory Garlic Sauce

June

Makes 4 – 6 servings

### Garlic Sauce

2 tablespoons chopped garlic  
1/3 cup chicken stock  
1 tablespoon hoisin sauce  
1 tablespoon soy sauce  
2 teaspoons Sichuan bean sauce  
2 teaspoons sesame oil  
1/8 teaspoon ground Sichuan peppercorn  
1 teaspoon cornstarch

3 cloves garlic, mashed  
3 quarter-size pieces ginger  
2 green onions, thinly sliced  
1 tablespoon salt  
4 Asian eggplants  
1/4 cup chopped nuts

1. Combine sauce ingredients in a small saucepan; bring to a boil over medium heat. Remove from heat and set aside.
2. Fill a large deep pot with water and bring to a boil over high heat. Add garlic, ginger, green onions and salt. Add eggplants; cook, turning occasionally, until they are just cooked through and tender when pierced with the tip of a sharp knife, about 8 minutes, depending on thickness of eggplants. Drain, discarding green onions and ginger.
3. Trim stems from eggplants. Using 2 forks, shred eggplant into long, thin strips.
4. Drizzle sauce over eggplant. Sprinkle with nuts.

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