

Stir-Fried Eggplants with Basils Recipe

(Malaysian Recipe)

Ingredients: Serves 4

600g eggplants
20g dried shrimps
1 tablespoon minced garlic
50ml water
20g basils

Seasonings:

1 tablespoon chicken seasoning powder
½ teaspoon sugar
a drop of dark soy sauce
1 teaspoon sesame oil

Method:

Rinse eggplants, roll-cut into pieces and soak in salt water for 10 minutes. Remove to drain. Soak dried shrimps in water until soft then chop well. Heat up some oil and deep-fry eggplants until golden brown. Remove to drain. Heat up another 2 tablespoons of oil, fry minced garlic until fragrant then add dried shrimps and fry further. Add in eggplants, seasonings and water and fry until flavorsome. Mix in the basils and fry briefly. Serve. Cut eggplants oxidizes easily in the air, losing the color lustre. To retain the lustre, soak eggplants in salt water first, then transfer to cook. The fragrance of basils diffuses rapidly if cooked too long. Hence, add basils in just before dishing out to serve.

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