

Fish-Flavored Eggplant

<http://userealbutter.com/2008/05/22/chinese-fish-flavored-eggplant-recipe/>

1 lb. Chinese eggplant, cut into thick matchsticks
3 oz. ground pork
1 tbsp hot bean paste (found in Asian grocery stores)
1 stalk green onion, minced
2 cloves garlic, minced
1 tbsp ginger, minced
2 tbsps soy sauce
3/4 cup chicken broth
1/2 tbsp sugar
1/2 tbsp vinegar
1/2 tbsp cooking sherry
1/2 tbsp cornstarch
1 tbsp water

Heat frying pan over medium high heat. Add eggplant and toss until the pieces begin to wilt and soften. Remove from heat and set aside. Add oil to the pan and set on high heat. Stir fry the ground pork, then add garlic, ginger, green onions and bean paste. Stir in eggplant and add remaining ingredients except for the cornstarch and water. Stir-fry for a minute while mixing cornstarch and water together. Add the cornstarch mixture to the eggplant and let sauce thicken. Serve hot.