

## Hot and Sour Chinese Eggplant

### Ingredients

2 long Chinese eggplants, cubed  
1 1/2 tablespoons soy sauce  
1 tablespoon red wine vinegar  
1 tablespoon white sugar  
1 hot chile pepper, chopped  
1 clove garlic chopped  
1 teaspoon cornstarch  
1/2 teaspoon chili oil, or to taste  
2 teaspoons salt  
2 tablespoons vegetable oil

### Directions

Place the eggplant cubes into a large bowl, and sprinkle with salt. Fill with enough water to cover, and let stand for 30 minutes. Rinse well, and drain on paper towels.

In a small bowl, stir together the soy sauce, red wine vinegar, sugar, chile pepper, cornstarch and chili oil. Set the sauce aside.

Heat the vegetable oil in a large skillet or wok over medium-high heat. Fry the eggplant until it is tender and begins to brown, 5 to 7 minutes. Add garlic and pour in the sauce. Cook and stir until the sauce is thick and the eggplant is evenly coated. Serve immediately.