

Tangy Eggplant, Long Beans, and Cherry Tomatoes with Roasted Peanuts

GOURMET JUNE 1999

Ingredients

- 1 1/2 tablespoons Asian fish sauce (preferably naam pla)
- 4 teaspoons sugar
- 2 teaspoons fresh lime juice
- 1/2 pound long thin Asian eggplants (about 2)
- 1/2 teaspoon vegetable oil
- 1/2 pound long beans or other green beans
- 10 cherry tomatoes
- 2 tablespoons fresh cilantro leaves
- 1 tablespoon roasted peanuts

Preparation

In a large bowl stir together fish sauce, sugar, and lime juice and let stand, stirring occasionally, until sugar is dissolved, about 10 minutes.

Preheat broiler.

Cut eggplants crosswise into 1/2-inch-thick slices. Lightly brush a small baking pan with some oil and arrange eggplant slices in pan. Brush eggplant with remaining oil and broil 3 to 4 inches from heat, turning it once, until tender and browned, about 8 minutes total. Add eggplant to fish-sauce mixture and toss.

Have ready a bowl of ice and cold water. Cut beans into 1 1/2-inch lengths and in a saucepan cook in boiling salted water 2 minutes. Drain beans and transfer to ice water to stop cooking. Drain beans well and add to eggplant mixture. Halve tomatoes and coarsely chop cilantro. Finely chop peanuts. Add tomatoes, cilantro, and some peanuts to eggplant mixture, tossing to combine. Vegetables may be prepared 2 hours ahead. Serve vegetables at room temperature sprinkled with remaining peanuts.