

## Crisp Fried Eggplant

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Yield Serves 2 as a side dish or first course

### Ingredients

1/3 cup cornstarch

1 large egg

1/2 teaspoon coarse salt plus additional for sprinkling the eggplant

1 cup fresh bread crumbs

1 small eggplant (about 1/4 pound), cut crosswise into 1/4-inch-thick slices

vegetable oil for deep-frying

lemon wedges if desired

### Preparation

Put the cornstarch, the egg beaten with 1/2 teaspoon of the salt, and the bread crumbs in separate small dishes. Dredge each eggplant slice in the cornstarch, coating it thoroughly and shaking off the excess, coat it with the egg mixture, and dredge it in the bread crumbs, pressing on the crumbs to make them adhere. Transfer the eggplant as it is coated to paper towels and let it dry slightly. In a deep heavy skillet fry the eggplant slices in batches in 1/2 inch of 375°F. oil for 1 minute on each side, or until they are golden brown, and transfer them with tongs to paper towels to drain. Sprinkle the eggplant lightly with the additional salt and serve it with the lemon wedges.