

Ferraro's Cucina

Thai-style Grilled Eggplant Ingredients

3 tablespoons hoisin sauce

3 teaspoons brown brown sugar

2 garlic cloves (minced)

1 chili (red fresh, minced or 1/4
teaspoon or more crushed chili
flakes, to taste)

1 eggplant (small or the equivalent of
2 cups stacked slices)

1/2 tablespoon vegetable oil

Preparation

- Gather the ingredients.
- Stir together the hoisin sauce, brown sugar, garlic, and chili.
- Slice up the eggplant into 1/4 inch-thick rounds and set in a bowl.
- Slather the marinade over and toss well to coat.
- Warm up your grill and brush with the oil.
- Set marinated eggplant over a hot grill. When nice grill marks appear, flip them and brush tops with any leftover marinade. Keep grilling until eggplant is soft when pierced with a fork.
- Serve hot from the grill as is, or dress it up with a little fresh basil, either as a side dish or the main meal.

