

B-J's Family Favourite Recipes

Jackye's Chopped Eggplant (Aubergine)

This is my mother's recipe perfected over many years. We like it very garlicky. Some of the ingredients are really to your personal taste. My mother said she will come to your house personally and taste it for you so you'll be sure to get it just right.

Ingredients



Jackye

- 1 med. or large eggplant (aubergine)
- 1 small onion, chopped
- 2 tbsp olive oil - made add more
- 4 tbs/½ cup vinegar (regular)
- 1 tsp salt, to taste
- ½ tsp pepper
- 1 tsp sugar, to taste
- 3-4 cloves garlic (minced in press)



Serves 4-6

Method

Heat oven to 475F/240C/gas 9

Pierce with fork & bake eggplant (aubergine) whole in oven until skin turns dark-brown instead of purple (could be 20-30 minutes). Pierce with fork for doneness. Cool & peel. At the same time, put chopped onion in pan with water and cook until soft but not brown. Water cooks out. Chop eggplant (aubergine) and place in food processor. Blend until choppy but not too smooth. Place in bowl and add other ingredients. Taste and adjust vinegar, salt or sugar if needed. This is a taste as you go recipe. Chill.

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Compiled, designed and produced by Stan Rose for British-Jervey

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