

Recipe

Pan Fried Eggplant Slices (Baigan Bhaji)

By

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Ingredients

- One medium sized eggplant (brinjal) about 500 g
- 2 Tsp turmeric powder
- 1½ Tsp salt
- ½ Tsp yellow asafetida powder
- ½ Tsp paprika or red chili powder
- Ghee/oil for pan frying

Preparation

1. Cut the eggplant into 1.5cm thick round slices.
2. In a mixing bowl, combine the eggplant slices and the spices. Let them sit for 20 minutes. Pat dry the eggplant with paper towels and keep aside.
3. Heat 3 Tbsp of ghee/oil in a pan over moderately high heat, place 3-4 eggplant slices per batch in a single layer. When the underside turns dark reddish brown in color, flip the eggplant slices and add a little more ghee/oil on the sides of eggplant. Cook until the other side too gets the same dark reddish brown color and the slices are tender. Drain on paper towels. Repeat the same for the remaining eggplant slices. Serve hot or warm.

Serves

5-6

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Hare Rama Hare Rama Rama Rama Hare Hare**