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# Steamed Eggplant

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**2 pounds Japanese eggplants**  
**salt**  
**1 tablespoon soy sauce**  
**2 teaspoons sesame oil**  
**2 tablespoons minced garlic**  
**1 teaspoon fish sauce**  
**1 teaspoon gochugaru**  
**1 teaspoon rice vinegar**  
**chopped scallions (for topping)**  
**toasted sesame seeds (for topping)**

Quarter the Japanese eggplants lengthwise and cut into two-inch pieces. Season with salt.

In two batches, cook the eggplants in a steamer over medium-high heat, tossing halfway, until softened, 6 minutes. Let cool on paper towels.

In a large bowl, whisk the soy sauce, sesame oil, garlic, fish sauce, gochugaru and rice vinegar. Toss the eggplants in the sauce.

Top with scallions and sesame seeds.

## Side Dishes

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*Per Serving (excluding unknown items): 127 Calories; 10g Fat (67.9% calories from fat); 2g Protein; 9g Carbohydrate; trace Dietary Fiber; 1mg Cholesterol; 1032mg Sodium. Exchanges: 1 1/2 Vegetable; 2 Fat; 0 Other Carbohydrates.*