

# CopyCat P.F. Chang's Stir-Fried Spicy Eggplant

## Ingredients

### Sauce:

2 tablespoons vegetarian oyster sauce (or regular oyster sauce)  
2 tablespoons lite soy sauce  
2 tablespoons water  
1 tablespoon white vinegar  
1 tablespoon granulated sugar  
1 teaspoon chili paste (sambal oelek preferred)  
1/2 teaspoon ground bean sauce (can substitute hoisin sauce)  
1/2 teaspoon sesame oil

### Eggplant:

canola oil, for deep-frying  
1 pound eggplant, peeled, cut into 1-inch dice  
1 teaspoon garlic, minced  
1 tablespoon cornstarch  
2 tablespoons water

## Directions

Prepare the sauce by combining all the ingredients in a bowl and mixing well. Set aside while you prepare the rest of the recipe.

Heat oil in a wok to 350 degrees F. Add the diced eggplant and cook, stirring lightly to ensure even cooking, for one minute. Remove the eggplant with a slotted spoon and set on paper toweling to drain.

Remove all but about a teaspoon of oil from the wok. Turn the heat to high and add the garlic. Cook, stirring, for about 5 seconds then add the sauce.

Let the sauce come to a simmer for 30 seconds. Add the eggplant back to the wok and cook for 10-15 seconds while stirring.

Combine the cornstarch and water to make a smooth paste. Stir it into the eggplant mixture until it reaches the desired consistency. Serve hot.