

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.