



STEAMED EGGPLANT WITH SPICY PEANUT SAUCE

½ cup natural chunky peanut butter
1/3 cup water
1 tablespoon soy sauce
1 tablespoon dark brown sugar
1 teaspoon grated lime zest
1 tablespoon lime juice
2 teaspoons sambai olek or other chile paste (I used red curry paste)
1 clove garlic, minced
6 Asian or baby eggplant (the small skinny ones work)
¼ cup chopped, roasted peanuts
¼ cup sliced scallions

1. In a bowl, whisk together peanut butter, 1/3 cup water, soy sauce, sugar, lime zest and juice, and chile paste.
2. Trim the ends of the eggplant. If using baby eggplant, peel them and place in a steamer basket set over a pan of simmering water. Cover and cook until tender, about 10 minutes. Halve eggplants lengthwise.
3. Transfer eggplants to a platter, cut side up. Spoon peanut sauce over eggplant and garnish with peanuts and scallions. Serves 3-4 as a side dish.