



## Eggplants with dry shrimp (ebiko)

NIBBLEDISH CONTRIBUTOR

### Ingredients

2 medium eggplants (sliced)  
1 cup ebiko/dry shrimp, soaked and fine grind  
chili paste (depends how hot you like)  
garlic  
sugar  
vege oil

### Instructions

1. Fried eggplants till soft, set a side
2. Heat wok, add oil, garlic, chili paste, sugar, stir well
3. Add ebiko and eggplants, stir well, add some water to cook more. Let it simmer till well done.
4. Serve hot with white rice.