



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.