



Steamed eggplant with pork

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 eggplants, trimmed and sliced lengthwise
- 200 grams of ground pork
- 1 teaspoon of soy sauce
- 1 tablespoon of sake
- 1 teaspoon of five flavor spice
- 2 cloves of garlic, minced
- 1 tablespoon of oil

Sauce:

- 2 tablespoon of soy sauce
- 1/2 tablespoon of sesame oil
- 1 stalk of spring onion, sliced

Instructions

1. Marinate meat with soy sauce, sake and five flavor spice.
2. Mix sauce ingredients.
3. Fry garlic about 2 minutes till it becomes fragrant.
4. Steam eggplant about 8 minutes.
5. Add pork meat and steam another 5 minutes.
6. Serve poured with sauce and fried garlic.