



# Grilled eggplant marinate with red sake

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 2 eggplants, cut into 5 cm long pieces
- 1-2 tablespoons of oil

## Marinate:

- 1 cup of dashi stock
- 40 ml of light soy sauce
- 40 ml of red sake (I used akazake brand)
- 1 tablespoon of rice vinegar
- 2 dried red chili peppers, sliced

## Instructions

1. Cut skin of each eggplant piece to make it soft faster, brush eggplant pieces with oil, grill until soft.
2. Meanwhile mix marinate ingredients.
3. Soak eggplant in marinate for 2 hours.
4. Serve chilled as side dish.