

Matt's Eggplant & Green Peppers Sautéed with Miso

- ¾ lb. (about 5) Japanese eggplants, stem removed, cut into ½ inch slices (coins), soaked for 5 minutes in water then drained
 - ¼ lb. (about 3) green peppers, cored and cut into bit-size pieces
 - 4 T. sesame oil
 - 2 ½ T. miso
 - 1 T. sugar
 - 1 T. mirin
 - 2 t. sake
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1. Heat sesame oil and sauté eggplant over high heat then add green peppers until both are soft.
 2. Add miso and sugar until miso is browned; then add mirin and sake, cooking on medium heat and stirring until most of the liquid is evaporated.