

Eggplant & Peppers in Black Bean Garlic Sauce

3 tablespoons cooking oil

2 tablespoons black bean sauce

2 medium-sized eggplants, about a pound all together

½ cup julienned red pepper

½ cup julienned green pepper

1 tablespoon sugar

1 teaspoon Chinese chili sauce

¾ cup water

Cut eggplant into ¾-inch pieces. Heat oil in nonstick skillet or wok. Stir-fry black bean sauce for 15 seconds, then add eggplant and peppers, frying for 3-5 minutes. Add sugar, chili sauce and water. Cook for 10-12 minutes, stirring frequently. Serve hot, over rice if desired. Makes 3-4 servings as side dish.