

Eggplant Masala

Ingredients

10 kg regular eggplant cut into cubes	60 gms fresh curry leaves
80 ml vegetable oil	2kg fresh onions roughly chopped
80 gms cumin seeds	2 kg fresh tomatoes
40 gms mustard seeds	80 gms turmeric
80 gms garam masala	coarse salt to taste
100gms ginger / garlic paste	1 bunch fresh coriander leaves

Instructions

1. Heat oil, add cumin and mustard seeds, when cracked add onions sauté it for 5 minutes.
2. Add ginger garlic paste to it , sauté it another 3 minutes , mix all the powder masalas in little cold water and then add the mixture to pan , sauté it nicely on medium heat for 7-8 minutes.
3. Add tomatoes, cook for another 10 minutes add eggplant to pan.
4. Add salt, cover the pan cook for 20 minutes of low heat till the eggplant is cooked finally, take another small pan take 20 ml of vegetable oil.
5. When hot add curry leaves, and pour it over the egg plants, add fresh coriander leaves and serve it hot.