

The Joy of Jewish Cooking

RECIPE 8: Grandma Pessie's Eggplant by Madeleine Collins



This was my father's favorite sandwich when he was in school and I have fond memories of him cooking it for us.

I made it for Steve and he loved it!

We eat it over pasta, make a sandwich with it on toasted bread or eat it as a side vegetable dish.

We like it better warm, but you can eat it cold.

It's pretty much a recipe that you can adjust to your taste and creativity. paste or sauce.

Grandma Pessie's Eggplant:

- 1 medium eggplant
- 1 teaspoon lemon juice
- 2 medium onions
- 3 tablespoons oil
- $\frac{1}{2}$ - $\frac{3}{4}$ cup tomato juice
- 3 teaspoons sugar
- $\frac{1}{4}$ cup water
- $\frac{1}{4}$ teaspoon salt

Option: add some tomato

Option: use 2 eggplants and double the ingredients so it lasts longer

1. Prep: Take skin off of eggplant (can use peeler or knife) and dice. Chop onions. Do not use food processor because the pieces get too small and mushy.

2. Saute onions with the oil (use all of the oil)

3. In large pot add browned onions and the rest of the ingredients - eggplant, lemon juice, tomato juice, sugar, water, and salt

4. Stir well and cook for 25-30 minutes on low flame