

Sweet & Sour Brinjal

Item-1

Cut ¼ kg brinjal into thin round slices. Marinate with chilly powder, salt, 1 table spoon garlic paste. Keep it for 15 minutes and then deep fry it.

Item-2

Soya Sauce : 1 ½ tsp

Vinegar : 1 tsp

Tomato sauce : 3 tbs

Sugar : 2 tbs

Water : 2 tbs

Mix all the ingredients in item 2 and boil till it becomes thick sauce.

Fry 2 onions, add ¼ cup of chopped tomato and spring onion. Add into the sauce. Pour it over the fried brinjal. Keep it for ½ hour and serve