

MISO BROILED 'MING TUNG' EGGPLANT

Ingredients

2 or 3 Japanese
Eggplant

6 or more teaspoons
Yellow Miso paste

Soy Sauce for dipping

Directions

Rinse Eggplant and slice in half lengthwise if rather curly, it may be easier to slice into 2 crosswise sections first.

Use a butter knife to smear the cut sides with about a teaspoon of Miso from end to end, not quite as thickly plastered as you would for Peanut Butter!

Pre-heat an oven broiler and place Eggplant on a baking sheet under the heat for about 8-10 minutes.

Watch carefully and move the pieces around if needed to evenly broil and create some colored texture to the Miso.

Remove from broiler and serve immediately with Soy Sauce or Tamari for dipping.