

Ingredients

Brinjal -4medium

Garlic-10(chopped finely)

Ginger-medium piece(chopped finely)

Green chilly-3

Spring Onion-1/2 cup

Soya Sauce-2tbsp

Tomato Sauce-3tbsp

Sugar-1tsp

Salt-to taste

Oil-for frying

Water-1/2cup

For batter

Maida-10tbsp

Salt-to taste

Water

Method

Peel and cut the brinjal into long pieces as of french fries ..

Properly wash using salt water ..Drain well

Make a thick batter and dip the brinjal pieces into this .

The pieces should be properly covered with the batter ..

Heat oil in a kadai

Deep fry the brinjal pieces

Keep them aside .

Heat oil in a pan and add ginger,garlic ,celery and green chilly ..Saute them for few minutes .

When the raw smell goes simmer the fire and add soya sauce ,tomato sauce ,sugar and salt ..Saute for 2 minutes

Then add half cup f water into this and allow to boil

When it become thick gravy add the fried brinjal and stir well .

Saute for another 5 minutes ..The gravy must be covered all over the pieces ..

Finally add spring onion and remove from the fire ..

Serve hot with fried rice or simply as snack ..

Note :

The amount of sauces I mentioned here is for children ..If u want this to be more spicy u can add more chilly and reduce the amount of tomato sauce ..Its upto ur taste ..And if u want the brinjal to me more crispy ,u can fry them again in the same oil just b4 adding to the sauces .Don't burn them ;) ..Be careful to drain them with in few seconds ...

Love

:)

Veena