

Imam Bayaldi
(trans. means: The Imam Fainted)
(Eggplant Tomato Dish)

Serves: 2

1 large eggplant
1 medium size onion (chopped very well)
1 can diced tomatoes (28 oz)
2 cloves garlic (minced)
1 bottle olive oil (16 oz)

Heat some olive oil into the bottom of a large sauce pan. Put in all the onion and garlic. Sautee until the onion is soft.

Add can of diced tomatoes. Allow it to begin simmering.

Slice eggplant $\frac{1}{4}$ to $\frac{1}{2}$ inch thick. In a separate pan, fry them in olive oil until golden brown.

Drop them in the simmering tomato/onion mix.

Let it all simmer for 30 to 45 minutes, until the eggplant falls apart.

The dish is finished cooking.

Notes:

Be extremely generous with the olive oil! It is the flavoring of the dish.

The eggplant will act like a sponge and soak up the olive oil. That is what you want it to do!

Serve over couscous, rice, or noodles.

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