



# LOON ORGANICS

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CSA Member, Peppi, sent along this recipe which is easy and innovative way to eat eggplant. Would be great with brown rice or rice noodles with peanut sauce.

## Eggplant Dengaku

1/4 cup mirin (rice wine)	2 teaspoons soy sauce
2 tablespoons water	5 teaspoons agave (or honey?)
1/4 cup miso	2 pounds eggplant, cut into 1/2 inch thick
sliced scallions, for garnish (optional)	

1) In a saucepot, combine the mirin, soy sauce, and water. Bring to a boil and then lower the heat. Add the agave and miso. Stir over very low heat, whisking often, until it is smooth.

2) Preheat the broiler and place a rack about 6 inches from the heat. Spray a large-rimmed baking sheet with nonstick cooking spray. Arrange the eggplant slices in a single layer and spray lightly with cooking spray. Broil for about 6 minutes; the tops should be browned and the eggplant should be cooked but still a bit firm. Remove from the oven.

3) Use a tablespoon to divide the miso sauce among all the eggplant slices, then use the back of the spoon to spread it on each entire slice. Place back in the broiler and broil for 2 more minutes. The miso should be a little bubbly. Serve as soon as you can. Recipe from the cook book *Appetite for Reduction* by Isa Chandra Moskowitz.