

SAXA Recipe Card



Pickled Eggplant

Ingredients:

1 large (1kg) eggplant
½ cup Saxa Fine Sea Salt or Cooking Salt
1 x 375mL Wild's Ezy Sauce
375mL water
16 fresh oregano leaves
8 fresh basil leaves
2 garlic cloves, sliced
1 small red chilli, sliced
Olive oil

Directions

1. Cut eggplant into fingers 1cm x 8cm and combine with salt.
2. Place in a colander and leave to drain for 6 hours.
3. Squeeze all excess liquid from eggplant and place in a bowl. Pour over Wild's Ezy Sauce and water to cover. Leave for 2 hours.
4. Squeeze eggplant well, then layer with all remaining ingredients except oil in small sterilised jars.
5. Pour over oil to cover. Seal.
6. Refrigerate for 1 week before use.

Makes 4 x 250mL jars

Prepare in 10 minutes

Salt for 8 hours

Pickle for 1 week