Mama's Fried Eggplant 🍆



Ingredients

- 1 eggplant
- ½ cup vinegar (or more to taste)
- Water for soaking
- Salt, red pepper, black pepper, and onion powder (to taste)
- 1 cup cornmeal
- 1 cup flour
- ½ cup cornstarch
- Cooking oil

Directions

1. Peel the eggplant and slice into round medallions. Cut ⅛ inch thick for crispy slices or up to ½ inch for a meatier texture.
2. Soak the slices in vinegar and enough water to cover them for at least 30 minutes. Soak longer for a stronger vinegar flavor.
3. Remove the slices and pat dry.
4. Season with salt, red pepper, black pepper, and onion powder.
5. Mix cornmeal, flour, and cornstarch in a bowl.
6. Coat both sides of each eggplant slice in the dry mixture.
7. Fry in hot oil until lightly golden brown on both sides.
8. Drain and serve warm.

Mama's Tip: Thin slices make crispy eggplant chips. Thicker slices give you a meatier bite. Adjust the vinegar and seasonings to your liking!

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