

## Monica Bhide's Pan Seared Eggplant with Ginger and Honey

(From [\*Modern Spice\*](#), reprinted with permission from Simon & Schuster)

Serves 4

6 tablespoons vegetable oil (more if needed)  
1 medium eggplant, sliced into 3/4"-thick rounds  
Table salt  
3 tablespoons Ginger and Honey Marinade (*recipe follows\**), warmed

Heat the oil in a large lidded skillet over medium-low heat. When the oil begins to shimmer, add the eggplant and cook, covered, 12 to 14 minutes on each side, until soft and well-browned. If all the eggplant slices don't fit into the skillet, do this using two skillets simultaneously. This way, the first batch won't get cold while you are making the second batch.

Remove from the pan and drain on paper towels. Season with salt.

Place on a serving platter and drizzle with the marinade. Serve immediately.

### *Ginger and Honey Marinade\**

1 tablespoon grated peeled fresh ginger  
1/4 cup warmed liquid honey  
1 teaspoon red chile flakes  
1 tablespoon pomegranate molasses  
1 tablespoon vegetable oil  
1/2 teaspoon grated lime or lemon zest

Combine all the ingredients in a bowl and stir thoroughly to combine. Transfer to a covered, nonreactive container, and refrigerate until needed.