

# Chilled Eggplant in Sour Cream

Carol Schindhelm

an Israeli recipe

## Ingredients

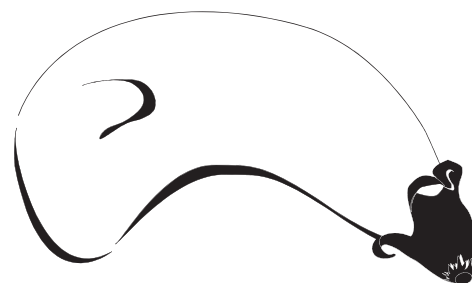
1 eggplant, unpeeled, cut into ½-inch cubes

3 tablespoons olive oil

1 clove garlic, crushed

1 cup sour cream or yogurt

salt and pepper to taste



## Directions

Heat olive oil in a frying pan; add eggplant cubes.

Sauté until golden and soft.

Remove from heat and blend in garlic, sour cream, salt and pepper to taste.

Chill.

Makes 6 servings.

## Comment

A different way of using our eggplant, once we've had our fill of Eggplant Parmesan and Ratatouille!