





2.2 pounds eggplant 4 red capsicums 1 cup vinegar 2 + 1/2 tbsp rock salt 15-20 garlic cloves 8-10 stems of parsley 1/2 tbsp lemon salt Water

# Pell off the green leaves of eggplants, cut into a few parts without peeling its outer surface.
# Put the eggplants into boiling salty water. And take out before it gets totally cooked.
# Stow the not totally cooked eggplants, put some weight on them if you have.
# The day after place a layer of eggplant and then a layer of red capsicums which are chopped into a few parts, and repeat this act until the jar gets full. By the way place pounded garlic between the layers.
# When the jar gets full, pour 1 cup of vinegar into the jar and then fill the space with water.
# Pour the mixture of vinegar and water in the jar to a bowl, add rock salt and lemon salt and mix well.
# Pour the mixture again into the jar, place stems of parsley on the top. Cover the lid well.
# A few days later, if the eggplants absorb all the liquid, add vinegar into the jar.

Note: You can add 2-3 bay leaves into eggplant pickle.

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