





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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