S Y R I A N E G G P L A N T

Ingredients
Each liter of olive oil / 200 ml of vegetable oil
1 liter olive oil
500 grams rock salt (as needed)
2 heads of garlic
600 grams walnuts
7 pods of hot pepper
2 kilo sweet red pepper
5 kilos of eggplant

Directions
First: We spread the eggplant on a tray and leave it for two days until we dry them, then we cut the eggplant horn and dispose of it. To boil the eggplant: we put the eggplants in a pot and set them in it, then add water to them and put the pot over a high heat, bring them to a boil and after boiling leave them for 45 minutes, then put the bowl under water and wash the eggplants and get rid of the peel. Second: We stuff the eggplant with a little rock salt, then we put it in a colander and put between each eggplant layer a little rock salt until the quantity runs out, and then we put a piece of cloth on them and put the dressing. To prepare the marinade: we cut the hot peppers, wash them with water, then put them in a colander, then we chop them, then we put them in a colander and add rock salt to them, and then we chop the walnuts. To prepare the filling: we put in a bowl the capsicum, chopped walnuts, garlic, then we mix them all and put them in the refrigerator for a whole day, then we stuff the eggplant in the filling, then we put a little vegetable oil at the bottom of the jar, and then we put the eggplant in the jar and lay them in it Then we fill the jars with vegetable oil, close them and leave them aside.

C H E F O M A R

Bon Apetit!