

## Eggplants in Olive Oil (Imam Bayildi)

6 medium eggplants  
1 cup salad oil  
6 small onions, sliced in rings  
½ cup olive oil  
6 medium tomatoes, skinned, seeded and sliced  
6 cloves garlic, sliced lengthways into 2  
1 cup parsley, chopped  
Salt to taste  
1 ½ teaspoons sugar  
3 cups water



Cut off the stems of the eggplant. Peel eggplants in strips. Sauté eggplants in 1 cup salad oil until golden brown for better taste (for a lighter dish frying can be eliminated).

Slit open eggplants lengthways leaving both ends uncut. Place them side by side in a single layer open sides up in a shallow and large saucepan. Set aside.

Sauté onions in ½ cup oil until they are soft and golden brown. Add tomatoes, garlic, parsley and salt. Simmer for 15 minutes. Remove from heat. Stuff the eggplants with this mixture.

Add ½ cup olive oil, sugar, salt and water. Cover and cook over medium heat for about an hour until the eggplants are tender. Transfer gently to a serving platter.

Serve cold as an appetizer.

**6 servings.**