

10. In a large, deep pan, heat the remaining 1 tablespoon oil over medium-high heat. Add the eggplants gently, one at a time. Add the leftover *masala* and the remaining ½ cup water and reduce the heat to medium-low. Cover the pan and cook for 20 minutes, gently stirring occasionally, being careful to keep the eggplants intact.

11. Turn off the heat and let the eggplants sit for 5 minutes to really cook through and absorb all the flavors. Garnish with the cilantro and serve over rice or with *roti* or *naan*.

Note: Using fresh eggplant is key in this recipe, because small eggplants that have been sitting around tend to get rubbery skins. If the skin is a little tough, it will likely start to pull away during the cooking process. Simply remove and discard that excess skin. The flesh inside will still be moist and delicious.