



Imam Bayildi means "the imam fainted." Why he fainted upon tasting this eggplant dish is a matter of some debate. It depends on who is telling the story. So here we go: Version 1 - the dish was so delicious the imam fainted; Version 2 - the cost of the ingredients was so great the imam fainted; Version 3 - the amount of olive oil used to prepare the dish was so great the imam fainted; and Version 4 - the imam's new bride brought several jars of olive oil as part of her dowry, prepared this dish every night for 13 nights until the oil was gone, and the imam fainted when she told him she could no longer prepare the dish.

Whether you faint or not, I hope you will enjoy this delicious dish.

Yield: 4 servings

- | | |
|---|---|
| 2 large eggplants | 2 tablespoons lemon juice |
| 10 tablespoons olive oil | 1 teaspoon brown sugar |
| 2 onions, finely chopped | 1 tablespoon flat leaf parsley, chopped |
| 2 cloves garlic, crushed | 1 tablespoon pine nuts |
| 9 ounces canned diced tomatoes, drained | kosher salt, to taste |
| 1/2 teaspoon allspice | black pepper, to taste |

Cut eggplants in half lengthwise and scoop out the flesh leaving a substantial shell that won't disintegrate when cooked.

Sweat onions in 1/2 of oil, add garlic late and sweat until fragrant.

Add remaining ingredients and simmer until mixture has thickened.

Place eggplant shells in greased oven proof dish and fill with eggplant tomato mixture.

Mix remaining oil with 1 cup water and a little salt and pepper and pour around eggplant shells.

Bake at 350F until tender.



©2013 Heidi M. Wittenborn
dba Chef Heidi