

# Sri Lankan Brinjal Moju (Eggplant Pickle)

Sri Lankan Brinjal Moju (Eggplant Pickle) is a sweet, tangy, and spicy dish commonly served as a side dish with rice and curry.

## Ingredients:

- 2 large brinjals (eggplants), sliced into thin strips
- 1 onion, thinly sliced
- 2 green chilies, sliced
- 2 cloves garlic, minced
- 1/2 teaspoon turmeric powder
- 1 teaspoon chili powder
- 1 teaspoon sugar
- 1 teaspoon mustard seeds
- 2 tablespoons vinegar
- 1 sprig curry leaves
- 1 teaspoon salt (adjust to taste)
- 1/4 cup oil (for frying)

## Instructions:

1. Heat oil in a deep pan and fry the brinjal slices until golden brown and crispy. Drain excess oil.
2. In a separate pan, heat a little oil and add mustard seeds. Let them pop.
3. Add onions, garlic, green chilies, and curry leaves. Sauté until softened.
4. Add turmeric, chili powder, sugar, and vinegar. Mix well.
5. Add the fried brinjals and stir until coated in the spice mixture.
6. Season with salt and cook for another 2-3 minutes.

7. Let it rest for a few hours before serving to enhance the flavors.

Brinjal Moju can be stored in an airtight container for a few days. Enjoy it with rice, roti, or bread!