



## Imam Bayeldi or Eggplant and Leek Wonder

### Ingredients:

1 medium eggplant  
salt  
1/2 cup olive oil  
3 medium leeks, cleaned and sliced  
2 large cloves garlic, chopped  
3 large tomatoes, deseeded and chopped  
3 tablespoons chopped fresh parsley  
1 teaspoon sugar  
1 teaspoon salt or to taste  
3 tablespoons fresh lemon juice  
1/3 cup water

### Directions:

Cut the eggplant into slices about 3/8-inch thick. Sprinkle with salt and let rest for 30 minutes.

Wipe the eggplant slices dry with paper towels. Preheat the oven to 350 degrees.

Heat one tablespoon olive oil in a saute pan over medium heat. Cook the eggplant slices a few at a time for 2-3 minutes per side or until slightly wilted. Add more olive oil to the pan as needed to prevent scorching (use 4-5 tablespoons more if needed).

Place the cooked eggplant into a baking dish (cut it into smaller pieces if you wish).

Add 2 tablespoons olive oil to the pan. Add the leeks and cook for 2-3

minutes.

Add the garlic and cook for another minute. Add the tomatoes, parsley, sugar, salt and lemon juice. Cook for one minute, stirring frequently.

Spoon the vegetables on top of the eggplant.

Drizzle with any remaining olive oil and the water.

Cover the pan and bake for 45 minutes. Serve hot, warm or at room temperature.