

FRIED EGGPLANT CHIPS

- 4 large eggplants
- salt
- 5 cups plain flour
- 4 cups water
- 1 tsp turmeric
- oil for frying

1. Wash, then slice eggplants into 1 cm slices.
2. Lay slices out onto a large chopping board and lightly salt one side of eggplant. (This will absorb any water in the eggplant and remove any bitterness.)
3. Place 2 cups of flour in a large bowl and coat eggplant slices with flour. (This will absorb any remaining moisture.)
4. In another bowl combine 3 cups flour, turmeric and 4 cups of water and whisk well to make a thickish, yellow batter.
5. Heat 2 large frying pans and add a generous amount of oil.
6. Dip eggplant into batter, drip off excess, then gently place into pan. Fry until golden brown on both sides.