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# MAKDOUS

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Chef/Owner Rawia Bishara

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Tanoreen Caterers - New York, N.Y., USA

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Yield: 10 servings

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Italian eggplants, medium	10 each
Salt	3 TBS
Walnuts, chopped	10 Lb
Chili paste	0 2 TBS, heaping
Garlic cloves, finely chopped	8 each
Lemon salt	1 TBS
Olive oil	0 2 TBS, plus as needed
Parsley, chopped	0 as needed

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**Instructions:**

1. Cut a slit down middle of each eggplant top to bottom without piercing other side. Place in pot of boiling water with 1 tablespoon salt until tender, about 20 minutes. Strain and press with something heavy in order for eggplant to loose all fluid. Reserve, refrigerated, overnight.
2. Combine walnuts, chili paste, remaining salt, garlic, lemon salt and 2 tablespoons olive oil. Reserve.
3. After eggplant is dried, open slit from top to bottom. Fill each eggplant with reserved stuffing. (Eggplant should look full so that sides of cut do not close.) Layer eggplant, stuffing facing up, in a jar or container. Pour olive oil to cover eggplant.
4. Cover top layer with a paper towel so top stays covered in oil. Reserve for 5 to 7 days. Cut eggplant into small slices to serve. Drizzle with olive oil from the jar and garnish with parsley.

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