

# Orange Blossom Water

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<http://www.orangeblossomwater.net/index.php/2010/01/30/bathenjan-maqli/>

## Bathenjan Maqli

From: Family Recipe / Servings:

Medium Eggplant	Wash eggplant, and remove the caps. Peel eggplant, then cut to round slices or to lengthwise slices, then rinse with water, then season with salt.
Salt	
Corn oil, for frying	Deep fry eggplant until golden brown in color, then drain on paper towel several times to get rid of excess oil.
<u>To Serve</u>	
Arabic bread	Serve fried eggplant hot (leftover fried eggplants are delicious cold). There are different choices to serve fried eggplant such as:
Tomatoes	
Lemon Wedges	Serve with Arabic bread, tomatoes, lemon, wedges, fresh mint, flat parsley, green pepper and pickles.
Fresh Mint	
Flat parsley	Serve with Arabic bread and yogurt.
Green Pepper	Make a sauce which is finely chopped green pepper mixed with crushed garlic and lemon juice, and serve it with fried eggplant.
Pickles	
Yogurt	
Sauce (Finely chopped green pepper mixed with crushed garlic and lemon)	