**meat stuffed eggplant**

8 small plump eggplants

½ kg minced meat

2 onions

2 teaspoons salt

2 teaspoons blackpepper

2 tomatoes

8 green peppers

½ cup olive oil

1 tbsp tomato paste

¼ cup olive oil ( for frying )

Peel eggplants from top to bottom in one cm strips, leaving one cm unpeeled strip in between. Soak peeled eggplants in cold water with 1 teaspoon salt and 1 teaspoon sugar for half an hour, squeeze and place over paper napkin.

Add ¼ cup olive oil and ¼ cup boiling water in frying pan, place eggplants, cover lid and lightly fry both sides over high heat, place on paper napkin, arrange single layer on a flat saucepan, mash with wooden ladle forming tiny boats, sprinkle salt and sugar.

Mix meat, chopped onions, salt and pepper, stuff eggplants evenly, decorate with sliced tomatoes and green pepper. Stir tomato paste, olive oil and ½ cup of boiling water, pour over, cover lid and cook for about half an hour over medium heat.