Eggplant

We grow “traditional” large, deep purple Greek / Italian eggplant, & many other types. Medium-sized lavender, white, & purple-&-white-streaked "tear-drop" shape, purple mini-tear-drops, round bright purple, & elongated, sometimes curved eggplants in various colors; some of these are Indian & East Asian varieties. All eggplant tastes similar, but texture varies: some are more 'solid' than others. How you cook eggplant depends on your culinary culture: stir-fry, grill or shish-kebab it, make marinated / pickled eggplant salad (caponata), eggplant parmesan, ratatouille, moussaka, baingan bharta, baba ghanoush, imam bayildi, add it to miso soup ... what else?

(pictured, l. to r.: a medley of eggplant varieties including traditional deep purple Greek / Italian & bright purple Thai; long Asian & striped Calliope eggplants growing, blossoms & leaves under a blue sky)