**Eggplant kebab**

½ kg chopped meat

8 eggplants

1 onion

1 tomato

2 teaspoons salt

1 teaspoon blackpepper

2 tbsp butter

1 tbsp tomato paste

½ cup olive oil

Wash and drain meat, add chopped onions, tomato, salt, blackpepper, 1 tbsp butter and stir over high heat for fifteen minutes, lower heat, cook by gradually adding boiling water.

Peel eggplants from top to bottom in one cm wide strips, leaving one cm unpeeled surface in between. Then slice lengthwise to 2 mm thick long strips, soak in salt and sugar added cold water for half an hour, squeeze in palm, place over paper napkin, fry in pan with olive oil, remove over paper napkin.

Lay two by two eggplant pieces crosswise, add two or three pieces of meat in middle, turn ends over, place up side down on a tray as single row. Sticking toothpics over each bundle adorn with tomato and green pepper. Stir tomato paste and butter in boiling water, add over bundles and cook over low heat. Consider one or two tbsp gravy for each bundle before removing from heat. After eggplants are cooked you can bake in 200 degree oven for fifteen minutes.