

# EGGPLANT VARIETIES

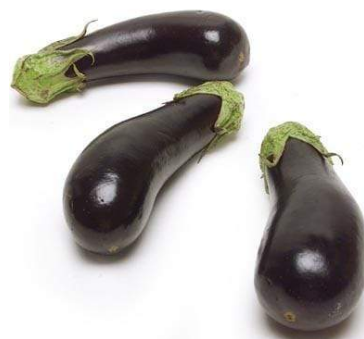
**Local Eggplant is in peak season during July and August, but is grown year round in various places**

## EGGPLANT



Regular Eggplant, sometimes called "Black Beauty" or "Black Bell" Eggplant, is large in size and dark purple in skin color.

## ITALIAN EGGPLANT



Italian Eggplant, also called "Baby Eggplant", looks like Regular Eggplant only smaller and more slender. This variety is ideal for roasting and can be used in ways similar to regular eggplant.

## GRAFFITI EGGPLANT



Graffiti Eggplant is beautiful! It features a lavender skin streaked with white stripes. Use Graffiti Eggplant the same as regular eggplant.

## CHINESE EGGPLANT



Chinese eggplant is a slender, elongated variety with vibrant purple skin and fewer seeds compared to a regular eggplant. It's a versatile vegetable often featured in traditional Chinese cooking. With their tender texture and subtle flavor, these eggplants are well-suited for stir-frying, sautéing, or grilling.

## SICILIAN EGGPLANT



Sicilian Eggplant is a round Eggplant with lavender skin color that varies dark to light. Careful, there can be some gnarly spikes on the calyx. This variety is the very best type for making classic Eggplant Parmesan thanks to its firm texture and round shape for cutting.

## FAIRYTALE EGGPLANT



Fairytale Eggplant is a small, compact variety recognized for its tiny size, attractive coloring, and naturally sweet, mild flavor. It's favored in the kitchen for its convenience, as it doesn't need to be peeled or salted to reduce bitterness.