**English translation of ‘Los Guisados de las Berenjenas’**

**The Eggplant Stews**

**or The Ways to Cook Eggplant [ambiguity in the word ‘guisado’ in the original]**

**COPLA DE LA BERENJENA**

**A poem about eggplants**

1. Various eggplant recipes have been passed down to us

the first is [one inherited] from the late Morena:

you cut the eggplant into slices and you throw them into the main dish

for this is the method her in-law [her son’s mother-in-law], Aunt Lena, taught her.

1. The second recipe, if you will hear it, will please [delight] you even more,

it’s one used by the wife of Elazar the Beadle:

you empty out the insides and you fill them to their full capacity

and this dish was known as stuffed vegetables.

1. The third was used by Aunt Joya, Askote’s wife:

she would boil and cook them and remove the tailend

with cheese in abundance and a generous serving of olive oil from the jar

and she named the dish ‘almodrote’, or baked chopped eggplant.

4. The fourth was used by Yima, wife of Haim Leche,

sister of Gavilan, niece of Merimeche:

after boiling them she would crush them into pieces

and with oil in the oven the dish looked like gratinated leeks.