

RATATOUILLE

INGREDIENTS

1 cup olive oil
1 large onion, peeled and thinly sliced
3 large cloves of garlic, peeled and grated
1 eggplant, unpeeled and cut into ½ inch cubes
1 red bell pepper, stemmed, seeded and cut into ½ inch dice
1 green bell pepper (same as above)
2 zucchini, diced into 1 inch cubes
1 teaspoon kosher salt
4 large ripe tomatoes, coarsely chopped or 4 cups good quality canned tomatoes
2 tablespoons red wine vinegar
½ teaspoon dried thyme
3 tablespoons shredded fresh basil leaves or pesto
freshly ground pepper

METHOD

Heat the oil in a large heavy bottomed saucepan over medium heat. Add the onion and garlic, and sauté until they begin to brown and smell delicious.

Raise the heat to medium high and then add the eggplant. Let the eggplant cook for 5 -10 minutes before adding the peppers. Allow the peppers to cook for 5 minutes and then add the zucchini.

Stir in the salt and sauté over medium-high heat until the vegetables have softened and cooked down, about 10 minutes. (This can also be done in the oven at 375°, on a sheet pan or large roasting pan. Use the same order of adding the vegetables.)

Stir in the tomatoes, vinegar and thyme. Bring to a gentle simmer over medium heat. Reduce the heat and allow it to cook, partially covered until all the vegetables are very tender and the sauce has slightly thickened, about 45 minutes. Stir in the basil and season with black pepper.