



RATATOUILLE

Serves 8

2½ cups eggplant, peeled and diced into 1 inch pieces

¾ cup onion, diced into 1 inch pieces

2 T. garlic, minced

2 red peppers, diced into 1 inch pieces

2 green peppers, diced into 1 inch pieces

3 cups zucchini, diced into 1/2 inch pieces

1 cup yellow squash, diced into 1/2 inch pieces

2 cups tomatoes, peeled, seeded, and diced

1/3 cup olive oil

1 T. fresh basil

salt and cracked black pepper

2 T. tomato paste

Place the eggplant in a bowl and gently sprinkle with salt, allow to stand for 2 hours, squeeze excess water.

Heat the oil in a heavy bottomed skillet; add the onion and garlic, sauté until tender. Add the peppers then zucchini and yellow squash, sauté until tender. Add the tomato paste, tomatoes and eggplant, cover and allow to cook until flavors blend, then add the basil, salt and pepper.

Serve warm or room temperature.