

RATATOUILLE

A typical Provençal and Mediterranean dish made only with vegetables.

INGREDIENTS:

❖ Eggplant	1 Lb.
❖ Zucchini	1 Lb.
❖ Olive oil	4 TBSP
❖ Onion (yellow)	½ Lb.
❖ Garlic	2 Cloves
❖ Tomatoes	1 Lb.
❖ Parsley	3 TBSP
❖ Salt	to taste
❖ Pepper	to taste

METHOD:

1. Peel and cut the eggplant into 3 inches long slices.
2. Cut the zucchini into slices but don't peel.
3. Place those vegetables in a bowl, cover with water, and let rest for 30 minutes.
4. Drain.
5. Sauté the eggplant and zucchini with olive oil in a skillet. One minute on each side.
6. Set aside.
7. Cook the onions with olive oil in the same skillet for 10 minutes over moderate heat.
8. Stir in the garlic and add salt and pepper.
9. Peel the tomatoes and boil for 30 seconds.
10. Cut into slices. Lay them over the onions in the skillet.
11. Cover and cook over low heat for 5 minutes.
12. Uncover. Pour the juice from the skillet over the tomatoes.
13. Raise heat and boil for several minutes until juice has almost entirely evaporated.
14. Put a third of the tomatoes mixture in the bottom of a casserole. Sprinkle with 1 tablespoon of parsley. Then put half of the eggplant and zucchini. Then the second third of tomatoes. Sprinkle with 1 tablespoon of parsley. Put the remaining eggplant and zucchini, then the tomatoes and sprinkle with 1 tablespoon of parsley.
15. Cover and simmer over low heat for 10 minutes. Uncover; pour the juice over the vegetables. Add salt and pepper if needed.

16. Raise heat to moderate and cook uncovered for 15 minutes. Pour the juice during the process several times over the vegetables.

Serve hot or cold.

