

RATATOUILLE



This recipe for ratatouille was a combination of an old Chart House recipe I made in the late 70's combined with a Julia Child recipe I had. I love it because we can use the zucchini, summer squash and eggplant from the garden. I usually use the tomatoes I canned from the previous year or pick any ripe ones I have from the current crop. I also use our fresh herbs to flavor it. I have grilled the vegetables before also if you prefer that method.

Ingredients:

- 1 medium eggplant-cubed
- 1 medium zucchini-cubed
- 1 summer squash-cubed
- 1 teaspoon salt
- 6-7 tablespoons olive oil, more if necessary
- 1 sweet onion-sliced
- 3 garden tomatoes or 1 jar whole peeled tomatoes
- 1 green bell pepper sliced
- 1 red pepper sliced
- 3-4 cloves mashed garlic
- 1 tablespoon fresh rosemary
- 1-2 tablespoon fresh basil
- 1 teaspoon thyme
- salt and pepper to taste

- Place the eggplant in a bowl and toss with the salt. Let stand for 30 minutes. Drain and dry.
- One layer at a time, saute the eggplant, then the zucchini and then the summer squash in hot olive oil for a few minutes on each side to brown very lightly. Remove to a side dish.
- In the same skillet, cook the onions and peppers slowly in olive oil for about 10 minutes, or until tender. Stir in the garlic and season to taste.
- Add the tomatoes to the onions and peppers. Add the rosemary, basil and thyme and season with salt and pepper. Cook for a few minutes.
- Add the vegetables to the tomato mix and cook over low heat for 15 minutes until the flavors are blended.

Adjust seasoning as needed.

Serve hot by itself or over polenta or brown rice.