

Ratatouille

Ingredients

- 1 pound eggplant, peeled (or striped) and cut into 1 inch pieces
- Kosher salt
- Extra virgin olive oil
- 1 yellow onion, finely chopped
- 1 bell pepper, red or yellow, cut into 1 inch pieces
- 6 minced garlic cloves
- 1 pound tomatoes, chopped
- 1 medium zucchini, sliced into ½ inch half-moons
- ½ cup red wine
- 2 sprigs fresh thyme
- 1 tsp black pepper
- 1 tsp fresh rosemary
- 3 Tbsp chopped fresh basil



Preparation

1. Place the eggplant in a large colander, sprinkle with salt and leave for 20 minutes
2. Pat dry to remove the water and excess salt
3. In a large heavy pot or Dutch oven, heat 2 tablespoons of olive oil over medium heat
4. When the oil is shimmering but not smoking, add the onions
5. Cook, stirring regularly, until they're translucent, about 5 minutes
6. Add the bell peppers and cook for another 4 minutes, and continue to stir as they soften
7. Remove from pot
8. Cook the eggplant in the pot for about 5-8 minutes with extra olive oil
9. Add the garlic, tomatoes (and any of their juice), zucchini, wine, and thyme
10. Stir in the black pepper, and rosemary
11. Season with kosher salt
12. Raise the heat to medium-high and bring to a boil for 5 minutes, stirring once or twice
13. Turn the heat down, then cover and simmer over low heat for 20 minutes or so
14. Remove the ratatouille from the heat and adjust salt to your liking
15. If you have time, cover and allow the ratatouille to rest in its warm pot for 1 hour or so before serving
16. To serve, ladle into bowls, drizzle with olive oil and chopped basil
17. Optionally, top each with a sunny side up egg and pass around some crusty bread for dipping
18. Enjoy warm, at room temperature, cold, or any which way your heart desires