

## RATATOUILLE SALAD

1 RED BELL PEPPER  
1 YELLOW BELL PEPPER  
2 LARGE RED ONIONS  
4 CLOVES OF GARLIC  
3 MEDIUM TOMATOES  
3 SMALL HEADS OF RADICCHIO OR 4 TREVISO  
SHERRY WINE VINEGAR  
1 BUNCH OF FRESH BASIL

REMOVE THE CORES FROM THE PEPPERS, SLICE LENGTHWISE IN WEDGES. SCRAPE OUT SEEDS. SLICE IN 1/2 INCH STRIPS.

HEAT 1/2 CUP OF OLIVE OIL IN A LARGE SAUTÉ PAN. ADD THE PEPPERS AND COOK SLOWLY ON A LOW HEAT, TURNING FREQUENTLY UNTIL THEY ARE SOFT. REMOVE TO A BOWL.

MEANWHILE, TRIM AND PEEL THE ONIONS. SLICE LENGTHWISE INTO EIGHTHS. SAUTÉ IN THE SAME PAN ON A LOW FLAME, ADDING MORE OLIVE OIL IF NECESSARY. WHEN THEY ARE SOFT AND LIGHTLY BROWNEED, REMOVE TO THE BOWL WITH THE PEPPERS.

TRIM AND PEEL GARLIC AND SLICE THINLY.

TRIM THE RADICCHIO. CUT LENGTHWISE IN WEDGES. FOR TREVISO, SLICE LENGTHWISE IN HALF.

RAISE THE HEAT IN THE PAN AND ADD THE RADICCHIO. SAUTÉ, TURNING FREQUENTLY UNTIL THE RADICCHIO COLLAPSES. LOWER THE HEAT, ADD THE GARLIC AND STIR TOGETHER TILL YOU SMELL THE GARLIC. ADD A SPLASH OF VINEGAR, TOSS GARLIC WITH THE RADICCHIO. TURN OFF THE HEAT.

SCORE THE SMOOTH END OF THE TOMATOES. USING A BOX GRATER SET OVER A BOWL, GRATE THE TOMATOES THROUGH THE LARGEST HOLES. DISCARD THE SKIN.

TO FINISH, RETURN ALL THE VEGETABLES TO THE PAN. SALT AND PEPPER GENEROUSLY. TURN THE HEAT TO MEDIUM AND ADD THE TOMATO PULP. USING TONGS, TURN THE VEGETABLES WITH THE TOMATO AND THE RADICCHIO.

SPOON THE RATATOUILLE SALAD ONTO A SERVING PLATTER. GARNISH WITH TORN BASIL LEAVES.

SERVES 4-6