

RATATOUILLE

1 LARGE EGGPLANT
3 MEDIUM ZUCCHINI
COURSE SALT (KOSHER OR SEA SALT)
OLIVE OIL
3 RED, YELLOW OR ORANGE BELL PEPPERS
2 LARGE BROWN OR RED ONIONS
6 CLOVES OF GARLIC
4 LARGE RIPE TOMATOES
FRESH BASIL

CUT THE EGGPLANT LENGTHWISE IN HALF, THEN INTO 1/2 THICK HALF MOONS. PLACE IN A COLANDER.

SCRUB ZUCCHINI WITH A VEGETABLE BRUSH UNDER COLD RUNNING WATER. TRIM THE ENDS. CUT ZUCCHINI INTO 1/2 INCH ROUNDS.

ADD ZUCCHINI TO THE COLANDER AND TOSS WITH A GENEROUS SPRINKLING OF COURSE SALT. LET STAND FOR 20 MINUTES.

CUT STEMS FROM PEPPERS. CUT LENGTHWISE INTO 1/2 INCH PIECES, REMOVING ALL THE SEEDS.

IN A LARGE SKILLET OVER MEDIUM HEAT, COOK THE PEPPERS WITH 1/2 CUP OLIVE OIL, TOSSING OCCASIONALLY UNTIL SOFT. (ABOUT 15 MINUTES)

MEANWHILE, TRIM, PEEL AND THINLY SLICE GARLIC. WHEN THE PEPPERS ARE DONE, ADD THE GARLIC AND COOK UNTIL YOU CAN SMELL THE SCENT OF THE GARLIC.

EMPTY PEPPERS AND GARLIC INTO A BOWL. RETURN SKILLET TO THE COOK TOP.

TRIM AND PEEL ONIONS. SLICE LENGTHWISE INTO EIGHTHS. ADD TO THE SKILLET. ADD MORE OIL IF NEEDED. COOK OVER A LOW FLAME UNTIL THE ONIONS ARE SOFT AND GOLDEN.

ADD TO THE BOWL WITH THE COOKED PEPPERS. WIPE OUT THE PAN.

SPREAD THE EGGPLANT AND ZUCCHINI ON KITCHEN TOWEL. PLACE ANOTHER TOWEL ON TOP. ROLL UP THE TOWELS TO SQUEEZE OUT THE MOISTURE.

HEAT 1/2 CUP OF OLIVE OIL IN THE PAN TO A HIGH HEAT. COOK THE EGGPLANT AND ZUCCHINI IN BATCHES. DON'T CROWD THEM. BROWN THEM A FEW MINUTES ON EACH SIDE AND DRAIN ON PAPER TOWELS.

MEANWHILE, SCORE THE TOP OF THE TOMATOES WITH A SHARP KNIFE. USING THE LARGEST HOLES IN A BOX GRATER, GRATE THE TOMATOES INTO A BOWL.

PUT ALL COOKED VEGETABLES BACK IN THE PAN. POUR IN THE TOMATO PULP. HEAT OVER MEDIUM HEAT FOR A FEW MINUTES, UNTIL ALL THE INGREDIENTS ARE INCORPORATED. ADD FRESH GROUND PEPPER AND TASTE TO SEE IF IT NEEDS MORE SALT.

EMPTY ONTO A SERVING PLATTER OR BOWL. TEAR FRESH BASIL OVER THE RATATOUILLE.

SERVES 6-8