

PROVENÇAL RATATOUILLE

A classic from Southern France, Ratatouille has many variations yet always relies on the Summer bounty of tomato, eggplant & squash. Also in the mix you can find sweet onions & peppers, and pungent garlic as well as herbs that you may have on hand, such as basil, oregano & thyme. I utilized a tomato sauce cooked with seasonings such as these herbs as well as red wine for a rich flavor. If you have heirloom tomatoes on hand, dice these up and as they cook down will create the sauce just remember to add the garlic & herbs beforehand. Mostly served as a side dish, you can employ this as a main course dish with the addition of rice or pasta to complete the meal.

Ingredients

2 Tablespoon Blended Oil
1 medium Candy Onion
2 Carmen Peppers
2 medium Zucchini or Squash
1 medium Eggplant
2 Cups Heirloom Tomato Sauce *or* 1 large Heirloom Tomato + 1 crushed garlic clove & 2 teaspoons mixed dried herbs

Directions

Heat oil over medium flame in a large saucepan. Dice onion into inch size pieces and add to saucepan, stirring to coat evenly with oil.

Whilst onion cooks, dice up zucchini into $\frac{3}{4}$ inch pieces and then add it to the pan, stirring once again. Peel (or not, or stripe-peel) eggplant and then chop into $\frac{3}{4}$ inch cubes and add to the pan, stirring to combine evenly you want the eggplant to get on the bottom of the pan to sear some edges and develop flavor.

Cook for a couple of minutes pan should not be too hot that vegetables begin to stick. When eggplant has some color and the mixture is releasing aroma, pour in the heirloom tomato sauce. Reduce to a simmer and cook for 8 minutes or so. Vegetables will be tender but not overly soft when ready.

Season to taste with salt and pepper to serve.