

Eggplant Caponatina

Prep Time: 15 minutes plus chilling time (if desired)

Cook Time: Approximately 40 minutes

Makes approximately 6 ½ servings

Ingredients

- 6 tablespoons of olive oil
- 1 small onion, chopped
- 1 large celery stalk, diced
- 1 can (14 ½ oz.) diced tomatoes, drained
- 1 cup canned crushed tomatoes or freshly crushed tomatoes
- 2 tablespoons capers
- ½ cup halved pitted green olives
- 2 tablespoons red winter vinegar
- 1 tablespoon sugar
- ½ teaspoon salt
- ½ teaspoon ground pepper
- 1 large eggplant, diced
- French baguette

Directions

1. In a 4-quart saucepan, heat 2 tablespoons oil over medium heat. Add onion and celery; cook, covered, 10 minutes, stirring often. Add the next 8 ingredients; heat to boiling. Cover and simmer on low heat for 20 minutes.
2. In a nonstick 12' skillet, heat 2 tablespoon oil over medium heat. Add half of the eggplant and cook 10 minutes or until tender, stirring often. Transfer the eggplant to bowl and repeat with the remaining oil and eggplant.
3. Stir tomato mixture into the eggplant. Cover and refrigerate or serve at room temperature. Serve on slices of toasted French bread.