

ReginaSpices

Ratatouille with Herbes de Provence : (I'm not sure if the basic recipe comes from Julia Child or Elizabeth David—besides the addition of Herbes de Provence and capers the major difference between this and a traditional Ratatouille is that I roast and peel the red peppers)

Ingredients:

- 1 Medium Eggplant
- 2 Zucchini
- 2 Red Bell Peppers
- 2 Onions
- 2-3 Cloves of Garlic, minced
- 1 lb Tomato (fresh or canned)
- 3 Tbl Capers
- ¼ Cup Extra Virgin Olive Oil
- 2-3 tsp Herbes de Provence
- 1 tsp salt

Slice eggplant (peeled and cut into rounds and then into strips) and zucchini (cut into rounds), salt and let stand to drain (in a colander) for about 30 mins.

Roast the red bell peppers (475-500° for 30 mins or until skins are charred and wrinkled —be sure to turn at least once). Peel and slice the peppers into thin strips about ¼" wide.

Thinly slice the onions.

Put the olive oil in a Dutch Oven, add the onions, peppers, garlic, salt and Herbes de Provence. Over medium-low heat, gently cook the vegetables.

Once the onions are soft and nearly clear (not browned) add the eggplant and zucchini. Stir and cook for a few minutes then add the tomatoes.

Reduce heat to low and allow the mixture to cook for about 1 hour or until the eggplants are fully cooked.

Add capers. Serve with nice crusty bread, rice or pasta.