

Ratatouille

from *Moosewood Cookbook*

1 medium onion chopped
1 large bell pepper cubed
2 small summer squash cubed
1 small eggplant cubed
4 cloves garlic crushed
2 medium tomatoes cubed
1 tsp each: basil, marjoram
1 bay leaf
1/2 tsp. oregano
dash of ground rosemary
3 Tbs. red wine
1/2 cup tomato juice
2 Tbs. tomato paste
2 tsp. salt
Black pepper to taste
1/4 cup olive oil
Fresh chopped parsley

Heat olive oil in large, heavy pot. Crush garlic into the oil. Add bay leaf & onion and salt lightly. Sauté over medium heat until onions turn transparent. Add eggplant, wine, herbs and tomato juice. Mix well then cover and simmer 10 to 15 minutes over low heat. When eggplant is tender enough to be easily pricked by a fork, add summer squash and peppers. Cover and simmer 10 minutes. Add salt, pepper, tomatoes and tomato paste, mix well. Continue to simmer until all vegetables are tender. Mix in parsley just before serving. Serve with rice, alone in a bowl or with bread. Top with grated cheese or chopped black olives.