

## Eggplant Ratatouille Provencale

From Joy of Cooking (modified by Renee Ray)

Here is a tasty and easy eggplant dish that has become one of Renee and my favorites. Serves 8.

2 ½ cup diced eggplant

1/3 cup olive oil

¾ cup thinly sliced onion

2 cloves garlic (we use more!)

½ cup pitted black olives

4 julienned green peppers, seeds and membrane removed

3 cups zucchini in 1/2" slices (or any other squash will do fine)

2 cups quartered tomatoes

½ teaspoon oregano or 2 tablespoons chopped fresh basil (we like to use more than this recipe uses)

Saute the onions and garlic until golden. Add olives, peppers, tomatoes, squash, eggplant and herbs. You can drizzle a little more olive oil onto the mix at this point and cover and simmer over low heat for 45 minutes. Uncover and continue to heat 15 minutes longer to reduce the liquid. Add salt and fresh pepper to taste. You can serve hot or cold with sour cream or yogurt. Parmesan cheese is also good. Renee suggests that other vegetables can be added to this recipe such as broccoli.