

Dan Ralston's Kitchen

Ratatouille Ralston

Serves 6-8

- 1 medium eggplant, peeled and diced to 1/2 inch cubes
- 1 medium zucchini, diced to 1/2 inch cubes
- 1 cup yellow onion, chopped
- 1 large stalk celery, finely chopped
- 6 ripe plum tomatoes or a small can of Italian tomatoes, chopped
- 1 sweet red bell pepper, cored, seeded, and sliced into 1/2" slices
- 4 tbs. good quality olive oil
- 1 tsp. dried basil
- 1 tsp. dried oregano
- 1/2 tsp. dried marjoram
- Salt & pepper to taste
- 1/2 cup dry white wine
- 4 tbs. tomato paste
- 1 tsp. sugar (optional)
- 2 cups grated mozzarella cheese (optional)

Place eggplant and zucchini in a large colander in layers and salt generously each layer to extract excess moisture. After 20 minutes rinse thoroughly and dry on toweling. In a large skillet heat the olive oil until a haze forms. Add the onion and celery and sauté, stirring, until onion is transparent (do not allow to brown). Add the eggplant, zucchini, and pepper and stir/sauté for 3 or 4 minutes. Add the tomatoes and continue to sauté for another 2 or three minutes. Add the herbs, salt & pepper, and wine. Stir in the tomato paste, use more or less depending desired thickness of sauce. Reduce heat, cover and simmer for 15 minutes. Taste for desired sweetness and add sugar if needed. Either serve as is or top with grated mozzarella and place in a 350 degree oven until cheese melts.

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