

BAKED RATATOUILLE

NL #4-12 8/16/03

*From More Vegetables, Please by Janet Foletcher
Submitted by Marie Burns*

1 lb Japanese eggplant, in 3/4" cubes	2 tsp minced fresh oregano
1/2 lb zucchini, in 3/4" cubes	2 tsp minced fresh thyme
1 green & 1 red bell pepper seeds & ribs removed, cut in 3/4" squares	1-1/2 tsp salt
1 onion, coarsely chopped	1/4 cup olive oil
1 lb tomatoes, cored & cut into 6 wedges	2 Tbsp coarsely chopped capers
1 Tbsp minced garlic	24 black olives, pitted
	1/4 cup minced parsley
	Red wine vinegar, to taste

Preheat the oven to 375°. In a large bowl, combine the eggplant, zucchini, green and red peppers, onion, tomatoes, garlic, oregano, thyme, salt and olive oil. Toss to blend, then transfer the mixture to a large baking dish, preferably earthenware. Cover and bake 1 hour, then uncover and bake 1 more hour. Stir gently with a spatula a couple of times during the final hour. Let cool completely.

Just before serving stir in the capers, olives, parsley, and vinegar. Re-season to taste with salt.

Serves 4 generously