

PEPPERS AND EGGPLANT

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From Phebe Meyer's Family Cookbook

My mother used to make this for us and keep it in the refrigerator. When put on Italian bread, it can't be beat. It's also great with Italian sausage.

3 green peppers
3 red peppers
1 eggplant (about 4" in circumference and 6-7" long)
Olive oil
8 cloves garlic, chopped
2 large onions, sliced
Salt to taste

Wash and remove seeds from peppers, and slice.

Wash and slice eggplant into ½ " slices. Place in bowl, sprinkle with salt, and let sit for ½ to 1 hour. Rinse the slices and cut them up into ½ " cubes.

Place ¼ cup olive oil (I use virgin olive oil) into large skillet. Put in onion slices, garlic, peppers, and eggplant in skillet. Brown slightly, stirring constantly. Put in ¼ cup water, cover, and cook on low for about 10 minutes. Taste, if it needs salt add a little (not much). Cool and store in refrigerator in a glass jar.

Can be served like a condiment with meals.