



POTATO-EGGPLANT GRATIN
MEDITERRANEAN ISLAND STYLE

1 onion, thinly sliced
1 red pepper, cut into strips
3 tbs. olive oil (more if needed)
1 cup diced, drained tomatoes (canned OK)
3 garlic cloves, chopped
Pinch sugar if tomatoes are too acidic
Large pinch thyme
1 medium sized eggplant, cut into $\frac{1}{8}$ to $\frac{1}{4}$ inch slices
2 to 3 lbs. peeled, thinly sliced potatoes
Salt and pepper

THE SAUCE

Sauté onion and red pepper in 2 tbs. of the olive oil. Add tomatoes and 2 garlic cloves, the sugar and thyme. Cook a few minutes, then set aside.

Brown eggplant slices in remaining oil, adding more oil if needed (try to be a bit miserly with the oil, because eggplant absorbs a lot and will turn the dish into a sodden oil slick if left unchecked).

ASSEMBLY

Layer a third of the potatoes in the bottom of a casserole, sprinkle with salt and layer in half the eggplant. Repeat with a third of the potatoes, then the rest of the eggplant. Top with the sauce, then mix remaining potatoes with remaining garlic and make the final layer. Sprinkle with salt and pepper, drizzle a tiny bit of oil over the top.

Bake in a 375° oven for 1 hour, or until the top is golden and the potatoes are cooked through. Serve either hot or at room temperature.

Serves 4 as main course, 6 as side dish