



CAPONATA

1/2 cup good quality olive oil
1 lg. eggplant, about 2 lbs. peeled and diced
1 1/2 cups diced celery
1 cup diced onion
2 lg. garlic cloves. pressed
2 cups peeled, seeded, chopped tomatoes
1/2 cup red wine vinegar
1/2 to 2/3 cup water
1/2 cup sliced pimento-stuffed olives
1/2 cup sliced ripe black olives
1/2 cup minced Italian parsley
1 tbs. capers
Salt to taste

Heat oil in a large, nonstick frying pan, add eggplant, celery, onions and garlic and saute over medium heat until vegetables are soft. Stir in tomatoes. Add enough water to make a mushy but not soupy mixture, (1/2 to 2/3 cup, depending on the water content of the tomatoes). Add olives, parsley and capers. Cook, uncovered, about 20 minutes, stirring occasionally. Season with salt. Cool, then refrigerate. Bring to room temperature before serving.

Makes about 4 cups.