

## End of Season Ratatouille

Courtesy of *In Our Grandmothers' Kitchens*

### *Ingredients:*

1 medium eggplant, cubed  
extra-virgin olive oil as needed  
1 large onion, sliced thinly  
2 cloves garlic, minced  
2 to 3 bell peppers of differing colors (I used purple and green because that's what I found at the farm stand!)  
1/2 to 1 teaspoon red pepper flakes (to taste)  
salt and pepper to taste  
2 small zucchini cubed, or 1 zucchini and 1 summer squash  
2 large or 3 medium tomatoes  
2 sprigs basil  
2 sprigs parsley plus chopped parsley for garnish

### *Instructions:*

Place the eggplant cubes in salted water to soak while you cook other ingredients.

In a 4-quart Dutch oven heat some olive oil. Add the onion and garlic, and sauté, stirring, for 5 minutes. Add the peppers, pepper flakes, and a sprinkle of salt and pepper, and sauté, stirring, for at least 4 minutes more. Turn off the heat.

In a separate frying pan heat more oil and sauté the squash pieces for 4 to 5 minutes. Add a sprinkle of salt and throw the salted squash into the onion/pepper mixture. Drain the eggplant pieces and sauté them in a little more oil in the same pan you used for the squash. After about 4 minutes, add a tiny bit of salt, and toss them into the vegetable medley.

Add the tomatoes and the herb sprigs, stir, and cook all the vegetables over low heat for 45 minutes, stirring every 10 minutes. When you are ready to serve your ratatouille remove the wilted sprigs of herbs. Place the vegetables in a serving dish and toss chopped parsley overall.

Serves 4 to 6.