

Ratatouille

Ingredients

- 2 1/2 cups eggplant, peeled and cut in chunks
- 2 1/2 cups sliced zucchini
- 1 1/3 cups whole pitted olives
- 3/4 cup chopped onions
- 3/4 cup chopped green pepper
- 3 cups canned tomatoes (or fresh), cut in pieces, including juice if canned
- 1/4 cup oil (olive or salad)
- 1 tsp salt
- 1/4 tsp pepper
- 1/4 tsp thyme
- 1/4 tsp oregano
- 1/4 tsp basil
- 1/2 tsp garlic powder

Instructions

1. Layer eggplant, zucchini, ripe olives, onion, green pepper, and tomatoes in a 2 1/2-quart baking dish.
2. Sprinkle with oil, salt, pepper, thyme, oregano, basil, and garlic powder.
3. Cover with foil and bake in a 350-degree oven for about 2 hours, removing foil for the last half hour of cooking.
4. Drain off excess liquid, reserving it for a soup base.
5. Cool and serve. Mixture may be served as soon as cool, or refrigerated and served later. May be held up to a week covered in the refrigerator.

RATATOUILLE

- 2½ cups eggplant, peeled and cut in chunks
- 2½ cups sliced zucchini
- 1⅓ cups whole pitted olives
- ¾ cup chopped onions
- ¾ cup chopped green pepper
- 3 cups canned tomatoes (or fresh), cut in pieces, including juice, if canned
- ¼ cup oil (olive or salad)
- 1 teaspoon salt
- ¼ teaspoon pepper
- ¼ teaspoon thyme
- ¼ teaspoon oregano
- ¼ teaspoon basil

½ teaspoon garlic powder

Layer eggplant, zucchini, ripe olives, onion, green pepper, tomatoes in a 2½-quart baking dish, sprinkle with oil, salt, pepper, thyme, oregano, basil and garlic powder.

Cover with foil and bake in a 350-degree oven for about 2 hours, removing foil for last half hour of cooking. Drain off excess liquid, reserving for a soup base. Cool and serve.

Mixture may be served as soon as cool or may be refrigerated and served later. This may be held up to a week covered in the refrigerator.

