

Ratá Touille

(vegetable stew) 4-6 servings

Ingredients:

1 med. onion chopped
2 bell peppers cubed
2 small zucchini cubed
1 small eggplant cubed
4 cloves garlic crushed
2 med tomatoes in chunks
1 bay leg
1 tsp. each basil, marjoram
1/2 tsp. oregano
dash of rosemary
3 tbs. burgundy
1/2 c. tomato paste
2 tsp. salt
black pepper to task
1/4 c. olive oil
fresh parley



Directions:

Heat oil in pot. Crush garlic with oil. Add bay leg & onion— salt lightly. Sauté over medium heat. Add eggplant, wine & tomato juice. Add herbs, stir to mix well then cover & simmer for 10-15 min over a low heat. When eggplant is tender, add zucchini & peppers. Cover & simmer 10 min. Add salt, peppers, tomatoes, & tomato paste. Mix well.

Stir until all vegetables are tender. Top with graded cheese.

Serve in bed of rice with French bread.