

1. Roast (A) at 400F on a baking sheet until eggplant is golden brown, about 20 minutes. Turn as needed.

A: 5C eggplant, about 2, cubed 1cm
2T olive oil
B: 1C celery, chopped
C: 1 onion, chopped
1T olive oil
D: 2T ketchup
salt & pepper
2T capers
1C green olives, roughly chopped
1/2t cayenne pepper
1T sugar
1/4C red wine vinegar
1/2C white wine
2T parsley, chopped

Sides/Eggplant Caponata

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2. Blanch (B) in boiling water for 60 seconds, remove to cold water.
3. Saute (C) until just turning brown. Add (B), (D) and simmer 5 minutes.
4. Add eggplant to pan, mix well, and place in jar. Refrigerate overnight.

Servings: 30

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