



Garden Caponata

Serves 6 as a side

- 1 large or two medium eggplants, chopped into 1 inch cubes
- 2/3rds cup thinly sliced celery
- 1 onion, diced
- 2 cloves garlic, minced
- 2 large tomatoes, chopped
- 1.5 tbs capers, drained
- ¼ cup green olives, drained
- 1.5 tbs red wine vinegar
- ¾ tsp sugar
- 1 small bunch fresh basil, chopped
- olive oil
- kosher salt
- black pepper

Instructions:

- Place a large pot on the stove over medium heat and add enough olive oil to coat the bottom. Once the oil is warm, add half of the eggplant, stirring to coat in the oil, and allow to brown until golden, tossing often, adding additional oil if the eggplant begins to burn. Remove the first batch of eggplant to a dish, add more oil to the pot, and cook the remaining eggplant until golden as well. Add to the bowl of sautéed eggplant and set aside.
- Add a tbs of oil to the pot and, once warm, the celery, onion and garlic. Add ¼ tsp salt and allow to sauté over medium to medium-low heat until softened and beginning to brown, 5-7 minutes.
- Add the tomatoes to the pot along with ¼ tsp salt and ¼ tsp black pepper. Simmer for 5-7 minutes until the tomatoes have begun to break down and release their juices.
- Add the capers to the pot along with the olives, sugar, red wine vinegar and sugar. Return the eggplant to the pot as well and stir to combine. Bring to a simmer and cover, allowing to cook over very low heat for 15-20 minutes until reduced and the vegetables

have begun to meld. Taste and adjust seasoning to your preference. Mix in basil and serve warm or caponata may also be enjoyed at room temperature as part of an antipasto platter.