

RATATOUILLE:

Combine in a 3-quart ovenproof casserole:

3 Tbsp olive oil

1 small onion, finely chopped

1 clove minced garlic

1 1-lb eggplant, cut into 1-inch cubes

2 medium zucchini, cut in 1-inch slices

1 1-lb can whole tomatoes and their juice, chopping tomatoes roughly with a spoon

1 tsp basil leaves

1/2 tsp salt

Cover and bake in a 400F oven for about two hours, until vegetables are very soft, uncovering and stirring once or twice. Serve garnished with parsley.

(from Sunset "French Cookbook" 1976 edition")

found at:

<http://www.ncobrief.com/index.php/archives/ratatouille/>

Julia's no-bake version:

One large eggplant, five smallish tomatoes, two zucchini, largish onion and one small can diced tomatoes.

Chop onions, and fry in olive oil. This can sit in pan with heat off while you do rest of chopping. Eggplant and zucchinis are best cubed 1/2 inch size, add to mixture. Then add the diced tomatoes.

Spices: Pepper, oregano and tiny bit of cinnamon. (Garlic can be added, too, but not necessary).

It takes maybe an hour to cook (fifteen minutes for onion browning and forty five for cooking everything.) (Make sure the eggplant is well cooked, as under cooked might cause tummy upset.).

(Lovely over noodles, rice or toast.)