

Ratatouille with Variations

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| 1 large eggplant | 1 tsp salt |
| 2 medium zucchini | 1 / 8 tsp pepper |
| 1 large onion | 1 / 2 tsp basil |
| 1 green pepper | 1 / 2 tsp oregano |
| 1 whole clove fresh garlic | 3 fresh ripe tomatoes, chopper OR |
| 2 Tbl olive oil | 5 Tbl tomato paste and 3 Tbl water |

1. Dice eggplant into 1 inch cubes.
2. Slice zucchini into 1 / 2 inch rounds
3. Sauté onion, garlic and green pepper until they are soft
4. Stir in eggplant and zucchini and sauté a few minutes more
5. Crush garlic and add with tomatoes and seasonings
6. Cover and simmer gently for about 30 minutes until vegetables are well cooked
7. Uncover and turn up the heat to evaporate some of the liquid, stirring as necessary

Serves 6 to 8

Imam Bayildi

1. Preheat oven to 350°F
2. To the ratatouille recipe add
 - 1 large potato cut in chunks
 - sliced mushrooms, to your taste
 - 1 cup hot water or stock
3. Instead of simmering on the stove, bake in a covered dish for 45 minutes.

Gvetch

1. Preheat oven to 350°F
2. To the ratatouille recipe add
 - 1 large potato cut in chunks
 - sliced mushrooms, to your taste
 - 4 carrots cut in rounds
 - juice of 1 lemon
 - 2 Tbl hot water or stock
3. Instead of simmering on the stove, bake in a covered dish for 45 minutes.

From *The New Laurel's Kitchen*