

Ratatouille

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2 ½ lb. tomatoes (4 large)
8 large garlic cloves, thinly sliced
1 c. chopped fresh flat-leaf parsley
20 fresh basil leaves, torn in half
1 c. plus 2 T. extra-virgin olive oil
2 lb. eggplant, cut into 1" cubes
2 ¼ t. salt
2 large onions (1 ½ lb. total), quartered lengthwise and thinly sliced crosswise
3 bell peppers (green, red, and/or yellow; 1 ½ lb. total), cut into 1" pieces
2 lb. zucchini (4 medium), quartered lengthwise and cut crosswise into ¾"-thick pieces
½ t. black pepper

In a large pot, sauté garlic and onion in olive oil until lightly browned. Add eggplant, zucchini, and bell peppers. Saute 3-5 minutes.

Coarsely chop tomatoes and transfer to a 5-quart heavy pot with garlic, parsley, basil, and 1/3 cup oil. Simmer, partially covered, stirring occasionally, until tomatoes break down and sauce is slightly thickened, about 30 minutes.