

Ratatouille (french type)

2 large onions – slice thin

2 large cloves garlic – optional

1 eggplant in 1/2” cubes

6 plus/minus zucchini – slice thickly

2 bell peppers – chopped

½ cup fresh parsley

1 tbsp salt

1 tsp basil, or fresh thyme

4 tomatoes – cut in wedges

OVEN – layer all in baking dish - press down – drizzle olive oil (¼ cup) over – bake covered – 350 degrees – 3 hrs – uncover last hour if too wet

STOVE TOP – in heavy pan – cook onion and garlic in oil until soft – add vegetables – mixed, tomatoes on top – cook 30 minutes – uncover – stir – continue cooking until done