

Chef Carmella's Caponata Recipe

Ingredients

1 cup of olive oil divided

1 cup chopped sweet or yellow onions

1 cup chopped celery

1 large eggplant cut into 1/4inch cubes

1 chopped garlic...5 cloves

1 28oz. can of crushed tomatoes

1 can of green olives sliced

1 4oz. jar of small capers

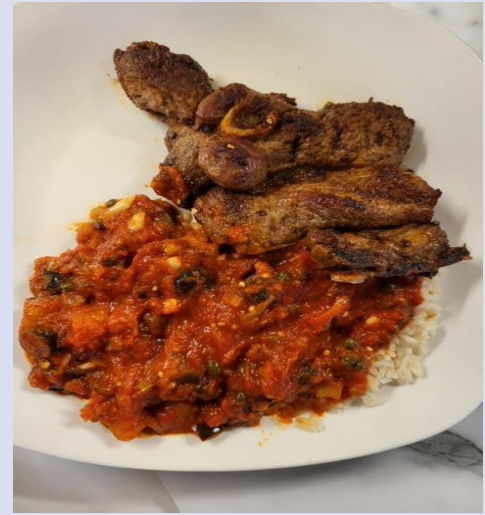
3 tablespoons of sugar

1 teaspoon of salt

1 teaspoon of pepper

1 tablespoon of dried basil or better yet fresh basil chopped

½ cup of red wine vinegar



Instructions

Heat ½ cup of olive oil in a large skillet med heat

Add celery and onions, cooking for 8 minutes

Add cubed eggplant, cook for 12 minutes stirring occasionally

Add the remainder of olive oil a little at a time during the 12 minutes

Add chopped garlic

Stir in crushed tomatoes, basil, red wine vinegar, sugar, salt, pepper

Simmer until all vegetables are fork-tender, about 20 minutes, stirring occasionally

Add capers, black olives, green olives simmer for a few more minutes