



Irene Pardini's Caponata

Ingredients:

2 pounds eggplant (2 large or 3 medium) cubed
2 tablespoons sea salt or kosher salt
¼ cup + 2 tablespoons olive oil
1 large onion, chopped
1½ cups crushed tomatoes
½ cup green olives sliced
½ cup chopped celery
3 tablespoons capers, rinsed
¼ cup red wine vinegar
2 tablespoons sugar
Pepper to taste

Place cubed eggplant in colander and toss with salt. Let sit for one hour. Do not rinse. Place on rimmed baking sheet in 400° oven. Toss with 2 tablespoons of olive oil and roast for 25 minutes.

Sauté onions in olive oil. Add crushed tomatoes and simmer for 5 minutes. Add olives, celery, capers, vinegar, and sugar and simmer for 15 minutes more. Add roasted eggplant cubes and mix. Add pepper to taste.

Let it sit for a day in the refrigerator for flavors to blend. Serve with crackers or bread as an appetizer.