



Sicilia Bedda Event Caponata

Ingredients:

6 tablespoons olive oil, divided
1 small onion, chopped
1 large celery stalk, diced
1 can (14½ oz) diced tomatoes, drained
½ cup canned crushed tomatoes
2 tablespoons capers
½ cup pitted green olives, cut in half (or whole, if you prefer)
2 tablespoons red wine vinegar
2 tablespoons sugar
½ teaspoon salt
¼ teaspoon pepper
1 large eggplant, diced

Directions:

- In a 4-quart saucepan, heat 2 tablespoons of olive oil over medium heat. Add onion and celery. Cook, uncovered, for 10 minutes, stirring often. Add the next 8 ingredients (through sugar). Heat to a boil. Cover, simmer on low for 20 minutes
- In a nonstick 12” skillet, heat 2 tablespoons oil over medium heat. Add half of the eggplant; cook 10 minutes or until tender, stirring often. Transfer to a large bowl. Repeat with remaining oil and eggplant.
- **ALTERNATELY:** Preheat oven to 400° F. Line a sheet pan with baking/parchment paper. In a large bowl, gently toss the diced eggplant with oil. Spread on the sheet pan and roast for 20-25 minutes.
- Stir tomato mixture into the cooked eggplant. Cover and refrigerate for a day for the flavors to meld.