



### **Caponata Siciliana (Eggplant Caponata from Sicily)**

¼ c. olive oil	1 celery stalk, chopped
1 medium eggplant, cut into ½ -in cubes	½ t. dried oregano
1 red bell pepper, cored, seeded & diced	1 med onion, diced
4 medium size tomatoes, diced (or 1-14 ½ oz can diced tomatoes and their juices )	
¼ c. red wine vinegar	4 t. sugar
1 tablespoon capers, drained	½ t Kosher salt, plus more to taste
½ t freshly ground black pepper, plus more to taste	1 bunch fresh basil

Heat the oil in a large heavy skillet over medium heat. Add the celery and sauté 2 mins. Add the eggplant and sauté for about 2 mins. Add the onions and sauté for about 3 mins.

Add the red pepper and sauté about 5 mins. Add the diced tomatoes and their juice, and oregano. Simmer over a medium-low heat until the flavors blend together and the mixture thickens. This will take about 20 minutes. Stir in the vinegar, sugar, capers and

salt and pepper. (Season with more salt and pepper as needed) Serve garnished with fresh basil leaves.

Yield: 8 -10 servings

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