

Hooker's Rattatouille

OK, so, yes, there is a story behind this recipe, but you'll need to get me more lubricated than this to tell it. A great recipe served at Wine maker Club dinners.

Hooker's Rattatouille

1/2 C olive oil or blend

1 cube chicken bouillion OR
1/2 cups chicken stock

2 large onions, sliced

2 large cloves garlic, minced

1 medium sized egg plant, cut into 1" cubes, skin on

Or

3 Japanese or Chinese long slender eggplant cut into 1" slices,
skin on

6 medium sized zucchini, thickly sliced

2 bell peppers, preferably red, seeded and cut into chunks

2 (t) teaspoons salt

1 (t) basil

1/2 C cup fresh parsley, minced

4 large tomatoes, cut into chunks

10 slices of mozzarella cheese (optional)

On top of the stove, heat most of the olive oil in a
broiler proof pan, over high heat.

Add onions, stirring until soft but not brown and then garlic

Stir in the eggplant, zucchini, bell peppers, salt basil, and

minced parsley. Make the bouillion in a scant 1/2 cup of water or use ½ cup chicken stock and add to the mixture.

Add olive oil to keep from sticking

Cover the pan and cook over a moderate heat for about 30 minutes. Stir occasionally, using a large spatula, being careful about the shape of the vegetables. If the mixture becomes too sloppy, remove the cover.

Add the tomatoes to the mixture, and stir to blend. Cover and continue cooking over moderate heat for 15 minutes, if too sloppy. The dish should have some free liquid, but be of a spoon-and-serve consistency. If too liquid do not despair see * below.

As an optional step, place cheese slices on top of the vegetables and grill under broiler until brown. * The broth is exceptionally flavorful and makes a wonderful soup base. Unfortunately, most of these vegetables are available in the summer when soup is not on our minds. Freeze it for the fall chill.

Tastes even better the next day. Can be served cold as well.