



## *The Edible Garden*

Recipe featured at the *Garden-to-Table* demonstrations, September 4 & 5

### **Ratatouille**

By: Gui Alinat, chef, blogger, and author of *The Chef's Repertoire*

#### **Ingredients**

2 tablespoons olive oil  
4 cloves of garlic, minced  
½ cup onions, large dice  
½ cup eggplant, peeled, cut into 1-inch cubes  
½ cup red pepper, large dice  
4 roma tomatoes, peeled, seeded and diced  
½ cup zucchini, large dice  
salt and pepper  
2 tablespoons chopped basil  
6 kalamata olives, chopped

#### **Instructions**

1. Sauté the garlic and onion in the olive oil until translucent.
2. Add the eggplant and let it sweat until it is almost tender.
3. Season with salt and pepper and add the tomatoes and the red pepper. At this point the dish will need some liquid to stew correctly. Add about 1/4 cup of water or more and let the dish stew until the vegetables are tender.
4. Add the zucchini at this point and cook slowly until the squash is tender yet still has good color. Again you might have to add a little liquid.
5. Finish the dish with the chopped basil and the olives. Check the seasoning and serve.  
The final product should have good color and just a few tablespoons of jus in the pan.