Ratatouille Provencal

From Kari Prunier

Aimee Stoltz considers this, her mom’s Ratatouille, to be one of her ultimate comfort foods!

2 - 1 lb. eggplants, peeled and cut into 1/2” cubes

1 fresh zucchini, sliced thin

1 Vidalia/sweet onion, sliced

2-3 cloves of garlic, minced

1/2 lg. sweet onion, to start

1/2 cup virgin olive oil

1 28 oz. diced tomatoes, canned

1 firm green pepper, seeded and sliced

Red wine to taste, 1/2 cup

Salt & pepper, to taste

1 tsp. Herbes de Provence

Heat olive oil in 5 qt. Dutch Oven.  Add cubed eggplant, onion, green pepper, and zucchini.  Turn until well coated with olive oil. Add salt and pepper to taste.  Add tsp. of Herbes de Provence.  Add diced tomatoes.  Cover and simmer on low until eggplant is fork tender. You can use black olives or green olives for zest--do what you like--it's your call!  Can be served as a casserole with grated mozzarella, parmesan, or pecorino/romano cheese on top.  Great as a casserole or as as a topping for the pasta of your choice.  I like using mini penne--less time involved.

Leftovers can be frozen--up to 3 months.

Bear in mind--I have seen this recipe using oregano, sweet basil, etc., but have found Herbes de Provence the herb of choice.