

## Brusca's Caponata



Prep time ~1.5 hrs, cooking time ~45 mins. Serves 4

- 5 tablespoons olive oil
- 1 eggplant, peeled and cut into 1 in. squares
- 1 large chopped fresh tomato, or canned crushed tomatoes (or both)
- ½ cup sun-dried tomatoes
- 1 red bell pepper, coarsely chopped
- 1 green bell pepper, coarsely chopped
- 1 sweet onion, coarsely chopped
- ¼ cup raisins
- 5-10 garlic cloves (or more, to taste), minced
- 30 imported black olives, pitted and chopped
- ¼ cup capers
- ¼ cup chopped parsley or cilantro (whichever you prefer)
- 2 tablespoons chopped fresh marjoram
- 3 tablespoons red wine vinegar
- ½ cup sliced green olives (if you like green olives)
- ½ cup sliced celery

In a large frying pan, over medium-high heat, sauté the eggplant in the oil for 2-3 minutes. Do not overcook the eggplant or use too much oil; either of those mistakes will make it mushy. Add the tomatoes, peppers, onion, and garlic. Reduce heat and simmer for 10 minutes, stirring occasionally. Add the olives, capers, parsley, marjoram, and vinegar. After ~10 min. it will look beautiful; now pour yourself a glass of good wine to celebrate. Put the caponata into a large bowl; cover and let stand for at least 2 hours in the fridge before serving.