

Eggplant Caponata

Directions

1. Cook 1 chopped onion in a skillet with 1/4 cup olive oil, 3 minutes. Add 1 each chopped celery stalk and eggplant; cook 4 minutes. Add 1 chopped red bell pepper and cook 3 minutes. Add 3 tablespoons golden raisins, some chopped oregano and 1/2 cup water; simmer 8 minutes. Add 1 cup halved grape tomatoes and 1 tablespoon each cider vinegar and capers; cook 7 minutes. Season with salt and pepper and top with torn basil.