

Grilled Vegetable Ratatouille

Serves 6

INGREDIENTS

1 $\frac{1}{2}$ cups	Roma tomatoes, peeled, seeded, chopped
2 cups	Eggplant, diced
1 cup	Zucchini squash, diced
1 cup	Yellow squash, diced
1 $\frac{1}{2}$ cups	Red onion, diced
1 cup	Green bell peppers, diced
1 cup	Red bell peppers, diced

$\frac{1}{2}$ cup	Extra-virgin olive oil
1 tsp	Garlic, minced
2 tbsp	Tomato paste
1 tbsp	Basil leaves, fresh
$\frac{1}{2}$ tsp	Tarragon leaves, fresh
$\frac{1}{2}$ tsp	Thyme leaves, fresh

Salt and pepper to taste

Multigrain baguette or toasted country bread

INSTRUCTIONS

Preparation

Score the Roma tomato (use a paring knife to cut a small, shallow X on the bottom). Bring a pot of water to a boil. Using a slotted spoon, plunge the tomatoes in the boiling water for 15 to 20 seconds, until the skins are just loosened. Shock the tomatoes (use the slotted spoon to transfer the blanched tomatoes to a bowl of ice water). As soon as the tomatoes are cool, remove them from the ice water. Starting at the X, pull off the skin. Cut the tomatoes in half lengthwise and grill for 4 minutes on each side until charred. Dice the tomatoes into $\frac{1}{4}$ -inch cubes.

Slice the eggplant, zucchini squash, and yellow squash lengthwise into $\frac{1}{2}$ -inch-thick slices. Brush each slice with olive oil, and season with salt and pepper. Grill for 2-3 minutes on each side and dice once cooled. Set aside.

Slice the red onion in half from root end to stem end. Cut off the stems. To remove the skin, lift up a corner and pull back. Place the point of the knife in front of the root end, centered on top, and cut lengthwise down the onion. Don't cut through the end root. Work your way down both sides of the onion, making cuts $\frac{1}{4}$ inch apart. Slice the onion perpendicular to the slices you just made, across the onion. Continue slicing down to (but not including) the root end.

Heat a pan with oil to high heat. When the pan and oil are hot, lower the heat to medium and add the onions. Stir occasionally. The onions are done when they are translucent. Set aside.

Grill the bell peppers until tender and moderately charred. Put in a plastic bowl and cover with plastic wrap until they cool enough so that you can pull away the skin. Remove the seeds from inside of the peppers and dice the peppers into $\frac{1}{4}$ -inch cubes.

Cooking

In a 4-quart saucepan, sweat the garlic in $\frac{1}{4}$ cup of olive oil (cook on medium-low heat until garlic becomes soft and translucent). Add the chopped tomatoes and tomato paste. Stew this mixture until the sauce has thickened. Fold in the eggplant, zucchini squash, yellow squash, onion, bell peppers, basil leaves, tarragon leaves, and thyme leaves. Season to taste.

Serve ratatouille over a warm multigrain baguette or toasted country bread.