



Caponata  
(Sicilian Eggplant Relish)  
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Ingredients:

- 1 large eggplant
- 2 ½ cups sliced onion
- 1 cup diced celery
- 2 8oz. cans tomato sauce or 10 fresh plum tomatoes, diced + save liquid
- ½ cup plus 2 tablespoons olive oil
- ¼ cup red wine vinegar
- 2 tbsp. sugar
- 2 tbsp. drained capers
- ½ tsp. salt
- Dash pepper
- 12 pitted black olives

Procedure:

1. Wash eggplant, cut into ½ inch cubes
  2. Heat ½ cup oil in large skillet, saute' eggplant until tender and golden brown. Remove to bowl, set aside.
  3. In same pan heat 2 tbsp. oil saute' onion and celery until tender, about 5 mins.
  4. Return eggplant to skillet, stir in tomato sauce or fresh tomatoes; if using, Simmer covered for 15mins.
  5. Add vinegar, sugar, capers, salt , pepper and olives. Simmer covered, stirring occasionally, for 20 mins. Longer.
  6. Refrigerate covered, overnight.
- Makes 3 to 4 cups.

Serve at room temp. on crackers or Italian bread.

