



Summer Ratatouille

INGREDIENTS

- 2 cans stewed tomatoes
- 4 cloves garlic, peeled
- 2-3 zucchini (to make 3 cups of diced)
- 3 small eggplant and 1 large one
- 2 yellow squash
- 2 **ear** fresh summer corn
- 4 tablespoons olive oil*
- 1 sprig fresh rosemary
- 2 stems of basil, leaves only sliced thinly
- 1 cup verjuice (sour grape juice) **or just add 3 Tbl of white wine vinegar**
- 1 tsp Salt and pepper

METHOD

1. Rinse and dry all vegetables. **Dice** zucchini, squash and eggplant into a medium dice. **Mince** garlic.
2. Cook the peeled corn cobs for 5 mins in boiling water, then remove carefully and allow to cool. Slice off all corn kernels with a knife (your volunteer might need to help).
3. Wash and dry the herbs, pick the basil and rosemary and chop finely.
4. In a sauce pan over medium-high heat, add 2 tablespoons of olive oil. Add diced eggplant, and **sauté** for 3 minutes, browning slightly. Add the chopped rosemary.
5. Add zucchini, squash and garlic, and cook for 5 more minutes or until soft. Add white wine vinegar or verjuice, reduce heat and add corn kernels.
6. Add tomatoes to ratatouille, slightly crushing with a spoon. Season with salt and pepper and reduce heat to low, simmer for 5 mins. Add the basil and serve.

Mince; use the garlic crusher or chop it very finely with a knife.

Dice: cut the vegetables into small cubes. About 1-2 cm

Ear of corn; the corn cob when it is freshly picked and in it's husk is called an ear

Saute: Fry in a little oil over medium heat