

Sicilian Caponata On Grilled Crostini

Serves

6-8

Ingredients

1 medium italian eggplant cut into small cubes
1/2 sweet onion, chopped
1 sweet red bell pepper, chopped
1/2 cup kalamata olives
1/2 cup cracked green olives
1/2 cup golden raisins
1/4 cup of red wine vinegar
1/2 tsp sugar
1/2 cup capers
1/2 tsp red pepper flakes
1 cup of crushed or diced plum tomatoes
3 basil leaves
1/2 cup olive oil
Salt & black pepper to taste
1-loaf of italian bread cut into 1/4 inch slices. Brush with olive oil and
Grill or toast in oven until golden brown.

Preparation Instructions

Cut and cube eggplant and put into a colander. Add 1/4 cup of salt. Put a weight or plate on the top of it to help drain the bitterness out. After About 1 hour drain and rinse well. Pat dry. In a deep pan or pot, add onions, peppers and celery, season with salt & Pepper put heat to medium high and cook until soft and translucent. Add pinch of red pepper flakes. Add tomatoes and golden raisins. Add sugar & red wine vinegar. Add Kalamata olives, capers, and basil leaves, and cook for about 20 more Minutes over low heat. Taste for seasoning. Serve on top of the grilled bread and pour a glass of good red table Wine. Enjoy!