

Grilled Ratatouille

1 medium eggplant cut crosswise, in 1" slices
2 medium zucchini, halved lengthwise
1 or 2 portobello mushrooms
2 bell peppers (red, yellow or green)
1 medium onion, halved
1/4 c. olive oil
2 T. extra virgin olive oil
4 garlic cloves chopped
2 large tomatoes, seeded and chunked
1 t. each fresh basil, oregano, thyme
3 T. tomato paste
Salt and pepper to taste

Light a medium-hot fire in a charcoal grill or preheat a gas grill to medium. Brush the eggplant slices, zucchini halves onions and mushrooms with olive oil. Season with salt and pepper. When fire is ready lay the eggplant, zucchini, onions and bell peppers on the rack. Cover and grill turning occasionally until eggplant, zucchini, and mushrooms onions are well browned on both sides about 8 minutes and the peppers are charred all over about 10 minutes.

Transfer eggplant, zucchini, onions and mushrooms to a cutting board and chop coarsely. Put peppers in paper bag to steam and cool. Rub off the burned skin and stem and seed the peppers. Cut into approximately 1" chunks.

In a flameproof dish, cook garlic in extra virgin olive oil for 2 to 3 minutes until tender. Add the herbs, tomatoes, vegetables and tomato paste and simmer for 10 to 12 minutes stirring until thickened. Season to taste. Serve as a side dish with your choice of grilled fish or poultry. Or, serve as a main dish with a crisp green salad and a crusty loaf of bread. Serves 4.