

## Sicilian-Style Caponata

This delicious spread / topping / side, takes a little effort, but it makes a lot, and freezes beautifully in zip top bags. Serve it on crostini or crusty bread, or with fish, chicken, or grilled meats.



- 4 large eggplants, cut into cubes
- 1/2 cup olive oil, divided
- 3 large onions, diced
- 2 packages celery hearts, cleaned and diced
- 2 red bell peppers, diced
- 6 large cloves of garlic, minced or crushed
- Two 14-ounce cans of crushed tomatoes
- 4 tablespoons cocoa powder
- 3 tablespoons capers
- 1 can black olives, drained and sliced
- 1 cup green olives, sliced
- 3/4 cup raisins
- 5 tablespoons sugar
- 2 tablespoons aged balsamic vinegar (something on the sweet side)

Toss the diced eggplant together with 1/4 cup of the olive oil. Spread in a single layer on a sheet pan and bake at 450 F until browned and softened. (Or you can sauté the eggplant in a large pot.) Then sauté the remaining veggies in the remaining oil until softened. Add the remaining ingredients and bring to a boil. Cook for 5 min. That's it. Makes a ton!

**All recipes are available to download from our website!**