

## Gusteau's Ratatouille

### Ingredients

- 1 large eggplant, cubed
- ¼ to 1/3 cup olive oil
- 1 onion, thinly sliced
- 1 red or green pepper, chopped
- 2 to 4 crushed garlic cloves
- 4 small zucchini, chopped
- 4 tomatoes, chopped
- Salt and pepper to taste
- 1/3 cup chopped fresh basil
- Parmesan cheese

### Directions

Salt the eggplant, drain in a colander for 1 hour, and pat dry. Heat half the oil in a large saucepan and briefly sauté the eggplant until brown, and then add the onion and pepper. Next, add the garlic, zucchini, and tomatoes. Cook until a soft stew has formed, about 15 to 30 minutes. Add the salt, pepper, and basil. Sprinkle with cheese and serve. You can freeze leftovers.