

Recipe – Snappy Eggplant

Ingredients:

- about ¼ cup olive oil
- ¼ cup chicken broth or white wine
- 2 TBS red wine vinegar
- 1 tsp cinnamon
- 2 medium eggplants, peeled and cubed
- 1 red onion, chopped
- 1 yellow and 1 red bell pepper, cored and diced large
- 4 cloves garlic, minced
- 3 stalks celery
- ½ pound Greek olives, pitted and chopped
- ½ cup golden raisins
- 2TBS capers
- salt to taste, if permitted

Directions:

Start with ¼ cup olive oil in a large pan to generously coat the bottom. Heat and add eggplant, peppers, onion, garlic, cinnamon and celery.

Stir and cook for a few minutes. Add vinegar and broth or wine, raisins, capers and olives. Simmer, stirring occasionally, until the eggplant is soft. Add salt if desired.

Serves 6 to 8.