

Caponata

YIELD: 4 servings

5 tablespoons olive oil
1½ pounds Japanese eggplant, unpeeled, cut into ½" cubes
1 medium onion, cubed
4 large garlic cloves, chopped
1 roma tomato, diced
3 tablespoons balsamic vinegar
*1 teaspoon **Costantino's Kitchen Diavolo Hot Sauce***
2 tablespoons capers
1/3 cup chopped fresh basil
½ cup green olives, pitted and coarsely chopped
Kosher salt
Freshly ground black pepper

Heat oil in heavy large pot over medium heat. Add eggplant, onion, and garlic cloves. Sauté until eggplant is soft and brown, about 15 minutes. Add diced tomatoes, vinegar, Diavolo and capers. Cover and simmer until eggplant and onion are very tender, stirring occasionally, about 12 minutes. Season to taste with salt and pepper. Add fresh basil and green olives. Season to taste with salt (remember, the capers and olives are salty, so it might not need much) and pepper.

