

We're Not Your Usual Italian

LORUSSO'S

C U C I N A

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Caponata

This recipe is from my grandmother Serafina

4 cups cubed eggplant
1/4 cup olive oil
1 cup diced onion
1/2 cup diced celery
10 oz canned Italian crushed tomatoes
2 Tsp. balsamic vinegar
1 Tsp. sugar
1 Tsp. Tiny capers
1/4 tsp. salt
1/2 cup green or kalamata olives (pitted & sliced)

Sauté' the eggplant in half of the oil for 5 minutes. Remove and in the same saucepan sauté' the onions, celery with the remaining oil for 5 minutes. Deglaze the pan with the vinegar and add the remaining items and simmer for 5 minutes Return the eggplant to the pan and cook covered on low for 15 minutes. Remove from heat and let it cool while covered.

Serve with grilled Italian breads or try it as a sandwich spread in a veggie roll.

BUON APPETITO
