

## Chef from the Hood Recipes



**Chef:**  
Dan Benedetti

**Restaurant:**  
Clover Stornetta Farms

**Recipe:**  
Ratatouille!

The Benedettis love to make this easy French country dish with local vegetables, herbs & olive oil.

Cut 1 med. to large eggplant and 4 small zucchini into dice-sized cubes. Sauté in large pan in 2 to 4 tablespoons of olive oil until golden. Remove from pan. Dice 4 bell peppers (mixed colors) and 3 medium onions and sauté until soft in same pan, adding oil as needed. Return the eggplant and zucchini to the pan and add 1.5 pounds of peeled, chopped heirloom tomatoes (to peel, drop for a minute in boiling water, then cold water to loosen skins), 6 cloves of finely minced garlic, a handful each of fresh, chopped Italian parsley and basil, small can anchovy fillets, chopped (optional, but really good), 1 cup of pitted Nicoise olives, 1 teas. dried thyme, 2 teas. dried oregano & 2 bay leaves.

Simmer until mixture loses most liquid, 15 minutes +/-  
Optional: If your tomatoes were very watery, add a few spoons of tomato paste to thicken. Let cool, add 1/4 cup capers. Season with salt and pepper. To eat, mound ratatouille on a slice of crusty baguette. Easy to pack for a picnic; for a party serve with Select Sonoma cheese & wine!