

## Fire Roasted Caponata

- 1 medium eggplant
- 4 tablespoons olive oil, divided
- 3 cloves garlic
- 1/2 cup chopped red onions
- 3 stalks celery, chopped
- 1 14 1/2-ounce can diced tomatoes, with juices
- 1 envelope Lipton savory herb with garlic soup mix
- 3 tablespoons sugar
- 1/3 cup balsamic vinegar
- 1/2 cup capers, drained and chopped
- 1/2 cup pitted green olives, drained and coarsely chopped
- 1/2 cup chopped fresh flat leaf parsley
- 1 teaspoon black pepper

Line a rimmed baking sheet with aluminum foil. Cut the eggplant in half lengthwise and drizzle 1 tablespoon of the olive oil over the cut surface. Place the eggplant cut side down on the foil. Scatter the garlic cloves around the eggplant and sprinkle the remaining 1 tablespoon oil over the garlic. Roast the eggplant at 400 degrees until it is tender, 20-25 minutes. When the eggplant is done, remove it from the oven and allow to cool enough to handle. Scoop out the inside of the eggplant and coarsely chop. Reserve the garlic cloves. In a 10 inch skillet, heat the remaining 2 tablespoons of olive oil over medium heat, add the onion and celery and cook, stirring until the vegetables begin to soften, about 3 minutes. Squeeze the garlic out of its skin, and add it with the tomatoes to the skillet. Cook, stirring, until the tomatoes begin to give off some of their juices, about 5 minutes. Add the soup mix, sugar and vinegar and cook an additional 3 minutes. Add the eggplant, capers, olives, parsley and pepper, stirring to blend. Remove the skillet from the heat, taste and season with salt and pepper, if necessary. Let cool to warm or room temperature. Will keep about 1 week in the refrigerator. Serve over baked fish or chicken or spread on toasted French baguette slices.