

## **Ratatouille**

This soup tastes good when the eggplant, zucchini, and tomatoes are in season. A good vegetable soup for those watching their diet.

- 1 lb. eggplant, peeled
- 1 lb. zucchini, unpeeled
- 1 large onion, sliced
- 2 green peppers, sliced
- 1 clove garlic, minced
- 3 lb. tomatoes, peeled, sliced
- 1 Tb. fresh basil
- salt and pepper



Cut eggplant cross wise into slices and then cut into strips.

Cut zucchini lengthwise, then halved into 2-inch or 3-inch strips.

Add remaining ingredients into large Dutch oven.

Bring to a boil and then simmer 30 to 45 minutes.

Serve hot or chilled.

Yield: 6 to 8 servings.

NOTE: I added 2 cups chicken broth to soup for a base.