

Caponata

2 cups extra virgin olive oil
16 cups eggplant, peeled and cut into ½ inch dice(about 4 to 6 eggplant)
8 cups onions, sliced
2 cup prepared tomato sauce
6 stalks of celery, cut into ¼ inch dice
1 cup capers, rinsed
2 cups green olives, cut into large pieces
2 tablespoon pine nuts, toasted
1 cup red wine vinegar
½ cup sugar
1 ½ teaspoons salt
1 teaspoon white pepper

Heat olive oil in a skillet and fry the eggplant till evenly browned
Remove the eggplant and leave the oil. Saute the onions until lightly browned. Add the tomato sauce and celery and cook for 5 minutes or until the celery is tender. Add the capers, olives, pine nuts and cooked eggplant. In a separate pan, heat the vinegar and sugar till the sugar dissolves. Add the eggplant mixture and simmer for 20 minutes.