

## Marla's Eggplant Pasta Sauce

8/4/2011

### Ingredients

Garlic to suite your taste. I used 3 or 4 cloves minced

Onion - 1 medium onion diced

Pepper - 1 medium bell pepper any color diced

Tomatoes – 3 – 4 medium tomatoes diced (if you don't like the skin, dip in boiling water and pull it off first)

Eggplant - 2 – 3 medium sized

Italian herbs to suite your taste – I cut up some fresh basil and also added about 2 t. of Penzey's Italian Seasoning

Saute peppers and onions in olive oil until fragrant and tender. Add garlic and sauté a few minutes longer. Optional – Add ¼ C Red Wine Vinegar and stir until browned bits are removed from bottom of pan.

Do not cut up eggplant until ready to add to pan. Just dice it into bite sized pieces and then throw it in with the other vegetables and cook until browned and tender. No need to peel the Pintung Long eggplant.

Add diced tomatoes and cook just until cooked through. Do not overcook.

Add basil and spices and simmer for a few minutes.

Serve over any cooked pasta of your choice and add freshly grated parmesan reggiano cheese or feta cheese.