



Caponatina

You can eat this bruschetta style on toast points or topped over pasta. Will keep up to two weeks in the refrigerator

- 4 medium eggplants peeled and diced
- 4 onions sliced
- 1 1/2 cups Cibaria [olive oil](#)
- 12 green olives
- capers
- 12 large black olives pitted and diced
- 1 tablespoon of pine nuts
- 1/2 cup wine vinegar
- 1/4 cup sugar
- Salt and Pepper
- 1/2 cup tomato sauce
- 4 stalks celery diced

Fry eggplant in 1 cup olive oil until browned. Remove from skillet
Add onions, browning gently over medium heat in another 1/2 cup olive oil.
Add tomato sauce and celery and cook until tender.
Add capers, olives and pine nuts, and the fried eggplant.
Heat wine vinegar and sugar until dissolved. Add this to eggplant mixture
Salt and pepper to taste.
Allow to simmer until flavors mix