

Ratatouille Recipe

This is an easy recipe and tastes great as a main course, served on a bed of Jasmine rice, with crumbled Feta cheese and chopped black olives.

- 6 tablespoons olive oil
 - 2 onion, thinly sliced
 - 4 garlic cloves, peeled and sliced
 - 1 small bay leaf
 - 3 small eggplant, cut into 1/2-inch, pieces
 - 4 small squash , halved length wise and cut into slices
 - 2 red bell pepper, cut into slivers
 - 4 tomatoes, chopped
 - 1 teaspoon salt, 3 tablespoons parsley
 - 1/4 cup shredded fresh basil leaf
 - fresh ground black pepper , 1 teaspoon dried or fresh oregano
1. Over medium-low heat, add the oil to a large pan with the onion, garlic and bay leaf.
 2. Stir occasionally till the onion begins to soften (about 2 minutes).
 3. Add the eggplant and cook for 8 minutes stirring occasionally.
 4. Stir in the zucchini, red bell pepper, tomatoes, and salt.
 5. Cook over medium heat for 6 minutes or until the vegetables are tender.
 6. Stir in the basil and a few grinds of black pepper.

Heirloom Tomato Bloody Mary

- 16oz heirloom tomato juice
- 1oz basil juice
- 1oz cilantro juice
- 1oz lime juice
- 1oz celery juice
- 1oz simple syrup
- 8 pinches horseradish (shaved)
- 4 pinches sea salt
- 4 pinches black pepper
- 2oz A1 Sauce
- 2oz Worcestershire sauce
- vodka to taste

Rim a tall collins glass with smoked sea salt mixture

Place all ingredients in an empty pint glass

Cover with a Boston shaker

Shake 2-3 times vigorously

Pour over ice in collins glass

Garnish with lime twist.