

## Eggplant Dip

½ cup olive oil

1 medium peeled eggplant cut into 1 inch cubes

1 small can tomatoes (14 oz petite)

½ cup chopped onions

½ cup chopped celery

2 tblsp vinegar

1 tsp sugar

To taste: salt, basil, oregano, and pepper

Optional – green olives

Add chopped eggplant to hot oil. Cook until tender (not soft).

Stir often.

Remove cooked eggplant from pan and set aside.

Add: Canned tomatoes (if fresh tomatoes, squash before adding to pan), onions, celery, and simmer until wilted. You may need more olive oil.

Add eggplant to tomato mixture. Stir together. Add vinegar, sugar, spices to mixture.

Simmer for 15 – 20 minutes, stirring often

Taste for seasoning

Add green olives for extra flavor