
Eggplant with Tomatoes

(Martinique)

From the Manassas Gourmet Club dinner
Caribbean Cruise
Serves 6

Quantity	Ingredients	Preparation Notes
2 oz	Bacon Chopped	
1 Tbsp	Vegetable Oil or Butter	
1	Onion, finely chopped	• Sauté bacon in the oil in a heavy casserole
2	Cloves Garlic, chopped	• Add onion and garlic, cook until onion is tender but not browned
1 - 1lb	Eggplant, peeled and cut into 1" cubes	• Add eggplant and tomatoes and cook covered for 15 minutes
1 lb	Tomatoes, peeled and chopped	• Uncover and cook for another 15 minutes or longer until most of the liquid has evaporated
1 tsp	Fresh hot red or green pepper	• Season with hot pepper and salt to taste
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