

## **Duluth Grill Ratatouille**

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**Servings: 12**

### **ROASTED VEGETABLES**

**2 large onions, coarsely chopped**  
**2 large (about 2-1/2 cups) bell peppers, coarsely chopped**  
**2 large (about 3 cups) zucchini, coarsely chopped**  
**1 large (about 3-1/2 cups) eggplant, coarsely chopped**  
**1/2 cup olive oil**  
**1 teaspoon coarse salt, divided**  
**1/2 teaspoon pepper**

### **SAUCE**

**3 large tomatoes, peeled**  
**1/2 cup olive oil**  
**3 cloves garlic, crushed**  
**1 can (28 ounce) crushed tomatoes**  
**1/2 teaspoon salt**  
**1 tablespoon fresh oregano (or 1 teaspoon dried)**  
**20 basil leaves, chiffonade**  
**1/2 cup fresh parsley leaves, chopped**  
**1 1/2 teaspoons red pepper flakes**  
**1 cup Kalamata olives**  
**1/2 cup (4 ounces) crumbled goat cheese (or feta cheese)**

Preheat the oven to 425 degrees.

To prepare the vegetables: In a very large bowl, toss the onion, bell pepper, zucchini and eggplant with the olive oil, salt and pepper. Place on large baking sheets and roast the vegetables for about 15 minutes. (You may need to roast the vegetables in batches.)

To prepare the sauce: Bring four quarts of water to a boil. Core and cut an "X" in the bottom of each tomato cutting just through the skin. Place the tomatoes in the boiling water for about 1 minute. Remove and set aside. When cool enough to handle, peel the tomatoes and coarsely chop.

In a large Dutch oven, heat the olive oil. Add the garlic and saute' over medium heat until golden.

Add the peeled tomatoes, roasted vegetables, crushed tomatoes, salt, herbs, red pepper flakes and olives. Simmer for 15 minutes.

To serve, sprinkle the crumbled feta on top of each serving.

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Per Serving (excluding unknown items): 248 Calories; 24g Fat (82.7% calories from fat); 2g Protein; 10g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 572mg Sodium. Exchanges: 0 Grain(Starch); 1 1/2 Vegetable; 0 Fruit; 4 1/2 Fat.