

RATATOUILLE

Yield 100

Portion 1/2 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
45 cal	10 g	2 g	0 g	0 mg	407 mg	34 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
GARLIC POWDER	1/4 oz	1/3 tsp	
TOMATOES,CANNED,CRUSHED,INCL LIQUIDS	13-1/4 lbs	1 gal 2 qts	
SUGAR,GRANULATED	3-1/2 oz	1/2 cup	
SALT	3 oz	1/4 cup 1 tbsp	
BASIL,DRIED,CRUSHED	1/4 oz	1 tbsp	
THYME,GROUND	1/8 oz	1 tbsp	
PEPPER,BLACK,GROUND	1/8 oz	1/3 tsp	
BAY LEAF,WHOLE,DRIED	1/8 oz	3 each	
EGGPLANT,FRESH,CUBES	9-3/8 lbs	3 gal 1 qts	11-5/8 lbs
SQUASH,ZUCCHINI,FRESH,CHOPPED	7-1/8 lbs	1 gal 2-1/2 qts	7-1/2 lbs
PEPPERS,GREEN,FRESH,CHOPPED	2-1/2 lbs	1 qts 3-1/2 cup	3 lbs
ONIONS,FRESH,CHOPPED	1-5/8 lbs	1 qts 1/2 cup	1-3/4 lbs

Method

- 1 Combine tomatoes, sugar, salt, basil, thyme, garlic, pepper and bay leaves in a stock pot or steam-jacketed kettle. Stir well.
- 2 Add eggplant, squash, sweet peppers and onions. Bring to a boil stirring constantly. Cover and simmer 45 minutes or until eggplant is tender. Stir occasionally. Remove bay leaves.