

Spicy Red-Pepper and Eggplant Confit

GOURMET MAY 2006

Yield Makes about 3 cups

Ingredients

2 lb red sweet peppers, tender-roasted

1 (1 1/2-lb) eggplant, peeled and cut into 1-inch pieces

4 large garlic cloves, smashed

1 (28-oz) can whole tomatoes in juice, drained and coarsely chopped

1 cup extra-virgin olive oil

3/4 teaspoon salt

1/2 teaspoon dried hot red-pepper flakes

Preparation

Put oven rack in middle position and preheat oven to 400°F.

Cut peppers into 1-inch pieces. Toss together all ingredients in a large roasting pan, then spread evenly. Roast, stirring occasionally, until vegetables are very tender, about 1 hour. Cool before serving.

Tender-Roast Bell Peppers

Preparation

Preheat broiler.

Halve peppers lengthwise, then discard stems and seeds. Put peppers, cut sides down, in 1 layer in an oiled shallow baking pan. Broil 2 inches from heat until charred and softened, 15 to 18 minutes.

Transfer to a bowl. Cover and let steam 15 minutes. Peel.