



Smoked Ratatouille

Ingredients

-VEGGIES

- 2 long eggplants
- 2 yellow squash/zucchini
- 2 green zucchinis
- 6 Roma tomatoes
- All sliced to the same thickness

-SAUCE

- 2 tbs olive oil
- 1 med white onion, diced.
- 4 cloves of garlic, minced.
- 1 red bell pepper seeded and diced.
- 1 yellow bell pepper, seeded and diced.
- 1lg can crushed tomatoes.
- 2tbs thinly sliced fresh basil
- Salt and pepper to taste

-Herb seasoning

- 2tbs thinly sliced fresh basil
- 1tsp minced garlic
- 2tbs finely chopped fresh parsley.
- 2tbs fresh thyme leaves
- Salt and pepper to taste
- 4 tbs olive oil

Directions

The sauce

Sauté the onions, garlic, and bell peppers until soft.
Add crushed tomatoes season with salt and pepper stir until well mixed.

Remove from heat and add basil, stir once more then smooth with spatula.

Add veggies in a pattern (ie. Eggplant, yellow squash, tomato, green zucchini) on top of sauce starting from the outside into the center.

Add salt and pepper.

Herb mixture

In small bowl mix together the basil, garlic, thyme, basil, salt, pepper and olive oil.

Spoon over the veggies.

Cover with foil and smoke at 300-350 for 40 min. remove foil for an additional 20 min or until veggies are soft.