



Early Fall Ratatouille

Bill Te Riele

Alumnus, Culinary Arts Program

CENTER Banquet Kitchen

- 3 ea Onion, yellow, sliced
- 3 ea Eggplant, sliced
- 6 ea Zucchini, sliced
- 6 ea Squash, yellow or summer, sliced
- 12 ea Tomatoes, Roma, sliced
- 1 bunch Basil, fresh, chiffonade
- 1 head Garlic, chopped
- 1/2 cup Olive Oil

Layer ingredients in a baking dish. Start with the onions. Season them with salt and pepper, then sprinkle with olive oil and garlic. Layer Eggplant next with the same topping, followed by the zucchini and then the yellow squash and tomatoes. Each layer receives salt and pepper, olive oil and garlic.

Bake at 325° for two and one half hours.

Experience More. Meet at the CENTER.

541-463-3500 • www.lanecc.edu/cml

