



EGGPLANT SPREAD

- 1 Medium Eggplant
- ½ Cup Corn Oil
- ½ Cup Chopped Onion
- 1 Clove Garlic, Minced
- ½ Cup Diced Bell Pepper
- ½ Cup Tomato Sauce
- ¼ Cup Water
- ¼ Cup Red Wine Vinegar
- 1 Teaspoon Sugar
- ¼ Teaspoon Salt
- 1/8 Teaspoon Black Pepper

DIRECTIONS

1. Peel Eggplant and cut into ½" cubes.
2. Heat corn oil in a large skillet over medium heat.
3. Add eggplant, onion, garlic and bell pepper.
4. Sauté until eggplant is soft and browning.
5. Stir in tomato sauce and water.
6. Cover and simmer 10 minutes.
7. Mix in vinegar, sugar, salt and pepper.
8. Continue cooking 15 minutes, stirring frequently.
9. Chill for several hours or overnight before serving.