

Caponata with Garlic Crostini

Caponata:

- 1 tablespoon olive oil
- 4 cups diced eggplant (about 1 pound)
- 1 cup coarsely chopped Vidalia or other sweet onion
- 1/2 cup diced red bell pepper
- 1/2 cup diced yellow bell pepper
- 1 garlic clove, minced
- 1 tablespoon brown sugar
- 2 tablespoons fresh lemon juice
- 1/2 teaspoon salt
- 1/4 cup golden raisins
- 2 tablespoons capers, drained
- 1 tablespoon pine nuts, toasted
- 2 tablespoons chopped fresh or 2 teaspoons dried basil

Crostini:

- 24 (1/2-inch-thick) slices diagonally cut French bread baguette (about 10 ounces)
- 1 garlic clove, halved
- Olive oil-flavored cooking spray

To prepare caponata, heat oil in a large nonstick skillet over medium-high heat. Add eggplant, onion, bell peppers, and minced garlic, and saute 5 minutes. Stir in sugar, lemon juice, and salt; cook 1 minute. Stir in raisins, capers, and pine nuts. Place eggplant mixture in a large bowl; stir in basil. Caponata will keep in the refrigerator for up to 2 days. Bring to room temperature before serving.

To prepare crostini, place bread slices on a baking sheet. Bake at 375 degrees for 7 minutes or until toasted. Rub cut sides of garlic clove over one side of each bread slice. Coat the bread slices with cooking spray, and bake an additional 2 minutes.

Serve caponata with crostini.