**CLASSIC CAPONATA**

5 tablespoons olive oil

1 1 ½-pound eggplant, unpeeled, cut into ½-inch cubes

1 medium onion, cubed

4 large garlic cloves, chopped

1 14 ½ ounce can diced tomatoes with juice

3 tablespoons red wine vinegar

2 tablespoons drained capers

1/3 cup fresh basil

Toasted pine nuts

Heat oil in heavy large pot over medium heat. Add eggplant, onion and garlic cloves. Saute until eggplant is soft and brown, about 15 minutes. Add diced tomatoes with juice, then red wine vinegar and drained capers. Cover and simmer until eggplant and onion are very tender, stirring occasionally, about 12 minutes. Season caponata to taste with salt and pepper. Mix in fresh basil. Transfer caponata to serving bowl and sprinkle with toasted pine nuts. Serve warm, at room temperature or cold. Makes 8 healthy appetizer servings. Serve with slices of toasted baguette slices or crackers.

*Caponata can be made 2 days ahead. Cover and chill. Sprinkle with pine nuts just before serving.*