



EGGPLANT AND GARBANZO STEW

- 3 tablespoons olive oil
- 2 onions, chopped into 1/2" chunks
- 2 cloves garlic, minced
- 1 teaspoon ground coriander
- 1 teaspoon ground cumin
- 1/2 teaspoon. Smoked Hungarian paprika
- 1 1/2 teaspoons salt
- 2 eggplants, diced into 1" cubes (6 1/2 cups)
- 1/2 cup white wine
- 1 3/4 cups canned crushed tomatoes
- 3 cups drained, rinsed, canned garbanzos

Place a flameproof casserole or other large, wide pan over med. heat, and heat oil. Add onion, and saute until slightly softened, about 2 min. Stir in garlic, coriander, cumin, paprika & salt.- add eggplant and stir until well-coated with oil & spices & beginning to soften, about 3- 4 min. Add wine, and bring mixture to a simmer. Add tomatoes & garbanzos & stir well. Bring mixture to a boil, then cover & reduce heat to a low as possible. Simmer, stirring, gently, occasionally, for 35 minutes.

Allow stew to cool a bit, then serve warm, rather than piping hot. If desired, serve as a side dish with sliced roast lamb. Serves 6.