



Late Summer Vegetable Gratin

Ingredients:

2 garlic cloves
1 tsp kosher salt (use ½ tsp if fine salt)
6 Tbsp extra virgin olive oil
½ tsp freshly ground black pepper
1 large eggplant (1 lb), cut into ½" thick slices
2 medium zucchini and/or yellow squash (1¼ lbs), cut into ½" thick slices
2 large ripe tomatoes (1½ lbs), cut into ½" thick slices
4 (3") sprigs fresh basil
3 (2" to 3") sprigs fresh thyme
3 Tbsp finely grated Parmigiano Reggiano (*optional if making gratin parve)

Directions:

Equipment: a shallow 2½ to 3 quart gratin or baking dish

Preheat oven to 425F with rack in middle.

Mince and mash garlic to a paste with salt using a large heavy knife. Combine with olive oil and pepper in a large bowl. Add eggplant and squash and toss to coat.

Alternately layer eggplant, zucchini, and tomato slices, in a single overlapping layer in dish. Drizzle any remaining oil from bowl over the top and scatter herb sprigs, tucking them in between vegetable slices. Cover tightly with foil and bake until vegetables are softened, about 1 hour.

Sprinkle top with parmesan (if using) and continue to bake, uncovered, until top is golden brown, 10 to 15 minutes more.