

## Spicy Red-Pepper and Eggplant Confit

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YieldMakes about 3 cups.

### Ingredients

2 lb red/orange peppers,tender-roasted

1 (1 1/2-lb) eggplant, peeled and cut into 1-inch pieces

4 large garlic cloves, smashed

1 (28-oz) can whole tomatoes in juice, drained and coarsely chopped

1 cup extra-virgin olive oil

3/4 teaspoon salt

1/2 teaspoon dried hot red-pepper flakes

### Preparation

Put oven rack in middle position and preheat oven to 400°F.

Cut peppers into 1-inch pieces. Toss together all ingredients in a large roasting pan, then spread evenly. Roast, stirring occasionally, until vegetables are very tender, about 1 hour. Cool before serving.

### Cooks' note:

Confit can be made 1 week ahead and chilled, covered. Bring to room temperature and stir before serving.