

# RATATOULLI

*by Torah.org*

Source: "Ta'am Tov"

1/2 - Pepper  
1 large - Onion  
1 - Eggplant, cubed  
6-7 - Squash (best: 5 yellow squash, 2 zucchini)  
Mushrooms (optional)  
1 large can - Tomato sauce  
1/3 cup - Brown sugar  
Less than 1 Tbs. - Salt  
Dash of pepper  
Dash of cinnamon  
Raisins (optional)

Saute onion and pepper. Add sliced squash and mushrooms, and let stirfry until soft. Add all ingredients and let simmer covered on low flame for 45 minutes.