

RECIPE | TOMATOES

# ZACUSCA SAUCE



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flavor®



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## INGREDIENTS

- 2 lb** Pure Flavor® Tomatoes On-The-Vine
- 3** Pure Flavor® Red Sweet Bell Peppers
- 1** Pure Flavor® Craft House Collection® Baby Eggplant
- 2** bay leaves
- 1** white onion
- 2 tbsp** garlic, minced
- 2 tbsp** olive oil, divided
- 1 tbsp** white vinegar

- 1 tbsp** olive oil
- 1 tsp** sugar
- Flaky salt, to taste
- Multi-color peppercorns, to taste

## DIRECTIONS

- 1** Preheat oven to 400°F.
- 2** Brush peppers & eggplant with 1 tablespoon of oil and place on a cooking sheet in the oven for 30 minutes until charred. Remove and set aside to cool.
- 3** Dice tomatoes, peppers, onions, and eggplant.
- 4** Heat the remaining oil in a pan over medium heat. Add garlic & tomatoes and sauté for 5 minutes.
- 5** Add onions, bay leaf, vinegar, sugar, eggplant & peppers and sauté another 5 minutes. Salt & pepper to taste.
- 6** Remove from heat, serve, and enjoy!



**50 min**

**10 min** | **40 min**  
PREP. | COOKING



**8**



**easy**