

MARIO BATALI "AMERICA FARM TO TABLE"

Caponata "Subs"

Mario will blow you away with his marinara vegetarian Italian sub!



Easy



1-30 mins

ingredients

CAPONATA "SUBS"

- 1/4 cup Extra-Virgin Olive Oil
- 2 Cloves Garlic (halved)
- 1 large Spanish Onion (1/2-inch dice)
- 2 ribs Celery (1/4-inch slices)
- 2 teaspoons Thyme (chopped)
- 2 medium Eggplants (1/2-inch cubes, about 4 cups)
- 6 ounces Tomato Paste
- 1/4 cup Dried Currants
- 1/4 cup Pine Nuts
- 1 teaspoon Ground Cinnamon
- 1 teaspoon Unsweetened Cocoa Powder
- 1 tablespoon Red Pepper Flakes
- 2 tablespoons Red Wine Vinegar
- 2 teaspoons Sugar
- 1/4 cup Water
- 1 Baguette
- 1/4 cup Freshly Grated Pecorino Romano
- 1/4 cup Provolone (Grated)
- Kosher Salt and Freshly Ground Black Pepper
- Marinara Sauce (optional, to serve)

step-by-step directions

- 1 Preheat oven to 375°F.
- 2 In a 12- to 14- inch sauté pan, heat the Olive Oil over medium-high heat until almost smoking. Add the Garlic, Onion, Celery, Thyme, Eggplant, and a couple pinches of Salt. Stir together, reduce the heat to medium and cook for 5 to 6 minutes, or until the Eggplant turns golden. If it looks a little dry, add 1 tablespoon of Oil.
- 3 Add the Tomato Paste, Currants, Pine Nuts, Cinnamon, Cocoa Powder, and Red Pepper Flakes and continue to cook for 3 minutes more.
- 4 Add the Vinegar and allow it to evaporate. Add the Sugar, Salt and Pepper to taste, and water and cook for 5 minutes more, then remove from the heat.
- 5 Place the Baguette pieces in the oven to toast until golden. Remove and stuff each Baguette piece with about 1/2 cup of the Caponata and top with Pecorino Romano and Provolone. Place the stuffed Bread on a baking sheet and return it to the oven. Bake until the Cheese is nicely melted. Remove and serve with Hot Marinara Sauce (optional).