

# Escalivada (Catalan Roasted Vegetables)

By Marian Bull

I first tried this in Barcelona, pulled out of my host's fridge in a glass baking dish like it was no big thing: roasted peppers and onions and eggplant, swimming in oil, brightened with sherry vinegar. It's like the Catalan answer to ratatouille, and is beautiful on bread. It's also often served with meat and fish dishes.

Serves 4 to 6 as a snack or appetizer

- 2 bell peppers (I like one red and one yellow)
- 1 medium eggplant (look for a firm one with taut skin)
- 1 small onion
- 1/2 cup olive oil, plus more for drizzling
- Salt
- Sherry vinegar
- Bread, for serving

1. Preheat your oven to 350° F.
2. Wash and dry your vegetables, rub them with olive oil, sprinkle them with a few pinches of salt, and wrap them in foil. Place on a baking sheet, and roast for 2 hours. (Note: You can also just roast them, unwrapped, at 375° F for the same amount of time, or until they're all completely soft.)
3. Remove from the oven and let cool. Peel the skins off of the eggplant and the peppers. Slice your vegetables into 1/2- to 1-inch slices. Add a pinch of salt, drizzle generously with oil, and add a big splash of sherry vinegar -- start with a teaspoon or two, taste, and adjust to your liking. Serve with bread, cheese, meat, fish -- whatever you like, really.