

Verdure Arrosto ***Roasted Vegetables***

When you cook out of your garden, invention becomes a necessity. What to do with an abundance of onions, eggplants, and pears, not to mention a side of pancetta or speck a friend brought over? Roasting is quick and easy. Try Brussels sprouts, shallots, garlic, and lemon peel together.

Serves 4

1 eggplant, cut into 1-inch pieces

8 garlic cloves, peeled

Salt and pepper

2 onions, cut into 1-inch pieces

Extra-virgin olive oil

2 pears, peeled, cored, and cut into wedges

6 slices of pancetta, speck, or bacon, cut into 1-inch pieces

Preheat oven to 400 degrees F.

Toss the eggplant, garlic, seasonings, and onions with some oil and put in an ovenproof dish. Cover with foil and bake. After 20 minutes, remove the foil, add the pears and pancetta, and return to the oven for another 20 minutes, tossing once.

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