



## HARITON'S 'FAMOUS' VEGETARIAN CASSEROLE

### Ingredients

*For 1 baking dish*

8 large eggplants  
8 large potatoes  
8 green bell peppers  
8 large onions  
8 summer squash  
6 tomatoes  
450g fresh green beans  
450g whole fresh mushrooms  
2 bulbs garlic cloves  
30g chopped fresh dill weed  
30g chopped fresh oregano  
30g chopped fresh basil  
1 can tomato sauce  
Salt and pepper to taste

### Steps

- 1.** Prepare the eggplant before assembling ingredients, by cutting them into 2 inch chunks and putting them into an extra large bowl with salted water to cover. This will draw out the bitterness from the eggplant. Let this sit for about 3 hours.
- 2.** Cut the potatoes, green bell peppers, onion, squash and tomatoes into 2-inch chunks. Cut the green beans and mushrooms in half and peel the garlic cloves.
- 3.** Drain and rinse the eggplant, then combine it with all the other chopped vegetables, the dill, oregano and basil and place all into a roasting pan. Pour the tomato sauce and olive oil over all.
- 4.** Bake in a hot oven at 190°C for 2 1/2 hours, adding a little water about halfway through cooking time to keep moist