Slow Cooker Caponata
From –The Washington Post – Ellie Krieger

¼ cup white wine vinegar
3 Tbsp olive oil
2 Tbsp tomato paste
2 Tbsp honey
¾ tsp kosher salt
½ tsp black pepper
3 Asian eggplant, unpeeled and cut into ½ inch pieces
1 pound Roma tomatoes, seeded and cut into small dice
1 small onion, cut into small dice
2 ribs celery, thinly sliced
1/3 cup golden raisins
3 Tbsp capers, rinsed and drained
3 Tbsp pitted, coarsely chopped green olives
3 Tbsp pine nuts
fresh basil for garnish

• Whisk together the vinegar, oil, tomato paste, honey, salt, and pepper.
• Combine the eggplant, tomato, onion, celery, raisins, capers, and olives in the slow cooker.
• Pour the vinegar mixture over the vegetables and toss to coat.
• Cook on high for 2 ½ hours.
• Transfer to a and allow to cool completely.
• Toast the pine nuts in a dry skillet over medium heat for 3-5 minutes, stirring frequently, until golden and fragrant.
• Cool completely, then stir into the cooled caponata.
• Serve garnished with basil leaves.

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