

Sicilian bruschetta

MAKES 5 cups (enough for 12 servings, plus leftovers) **TIME** 50 minutes

Caponata, a sweet, tangy Sicilian eggplant-pepper relish, tastes downright addictive spooned over toasts with mild, creamy ricotta cheese.

1 loaf (1 lb.) crusty Italian bread such as ciabatta, cut into 1/3-in.-thick slices

About 6 tbsp. olive oil, divided

1 large eggplant, cut into 1/2-in. dice (about 4 cups)

2 tbsp. minced garlic

1 cup each chopped celery, red bell pepper, and green olives

1/4 cup each red-wine vinegar and tomato paste

1/2 cup each raisins and toasted pine nuts

2 tsp. each kosher salt and sugar

1/4 cup each chopped fresh basil, oregano, and flat-leaf parsley

1 cup ricotta cheese

1. Preheat oven to 350°. Lay bread on a baking sheet and drizzle with about 2 tbsp. oil. Bake until toasted and light golden brown, about 5 minutes. Set aside.
2. Heat 2 tbsp. oil in a large nonstick frying pan over medium-high heat. Cook eggplant, stirring often, until softened and starting to brown, about 8 minutes. Transfer to a bowl and set aside.



3. In the same pan, cook garlic in remaining 2 tbsp. oil, stirring, until fragrant, about 1 minute. Add celery, bell pepper, and olives, stirring to combine, and cook until softened, 5 to 8 minutes. Stir in 1/4 cup water, the vinegar, tomato paste, raisins, and pine nuts and cook until heated through. Stir in reserved eggplant, salt, and sugar, then mix in herbs.

4. Serve caponata with ricotta on the toasted bread.

Make ahead: Chill caponata up to 2 days and store toasts airtight up to 2 days.

PER SERVING 275 CAL., 59% (162 CAL.) FROM FAT; 8.2 G PROTEIN; 18 G FAT (3.2 G SAT.); 29 G CARBO (2.8 G FIBER); 715 MG SODIUM; 10 MG CHOL.

Limoncello soda

SERVES 1 **TIME** 5 minutes, plus overnight to freeze (optional)

Toast the day with Italian refreshers made with limoncello—a liqueur of lemons

and sugar macerated in vodka. For a non-alcoholic version, just use lemon syrup.

Ice

About 2 tbsp. limoncello*, frozen (optional), or lemon syrup

About 1/2 cup club soda

Lemon wedges

Fill a highball glass or plastic cup with ice. Pour limoncello or lemon syrup over ice, then stir in club soda. Add a squeeze of lemon juice. Adjust flavors to your liking with more limoncello, syrup, club soda, or fresh lemon.

**Brands of limoncello and lemon syrup vary in sweetness. We tested the recipe with two Western brands: Ventura Limoncello Company's excellent Originale (venturalimoncello.com) and Meyer Lemon Infused Simple Syrup from Sonoma Syrup Co. (sonomasyrup.com).*

PER SERVING 83 CAL., 0% FROM FAT; 0 G PROTEIN; 0 G FAT; 9 G CARBO (0 G FIBER); 25 MG SODIUM; 0 MG CHOL.



Packing tips

Transport the **CAPONATA** in a small, sealed container in a picnic basket. Wrap the **TOASTS** in a big napkin and put on top of the caponata. Stash the **RICOTTA** in a sealed container in a cooler.

Freeze the **LIMONCELLO** overnight. If you have room, pack it, the **SYRUP**, and **CLUB SODA** in the cooler along with **ICE** and **LEMON WEDGES**. Otherwise, carry bottles separately and pour over ice at the picnic.