

Tastes of France Snack Tales



Easy Ratatouille

Ingredients:

- * Olive Oil
- * 1 eggplant, cubed
- * 1 onion, sliced
- * 1 green bell pepper, diced
- * 1 zucchini, chopped
- * 1 tsp. minced garlic
- * 2 large tomatoes, diced
- * 1 tsp. salt
- * 1 tsp. sugar
- * 1 tsp. dried basil

1. In large skillet over medium heat, heat 3 tablespoons olive oil. Add eggplant, onion, green pepper, zucchini, and garlic. Cook about 10 minutes, stirring occasionally.
2. Add tomatoes, salt, sugar, and basil; cook covered until vegetables are tender (about 15 minutes).
3. Serve warm with crusty bread. Makes six servings.

French Apple Tart

Ingredients:

- * Flour (for dusting)
- * 1 sheet frozen puff pastry, thawed overnight
- * 2 Granny Smith, Braeburn, Fuji, or Cortland apples.
- * 1/4 cup sugar

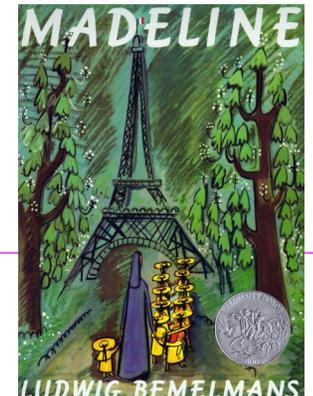
1. Preheat oven to 425°F. Line a cookie sheet with parchment paper.
2. Dust a clean work surface with flour. Lay the puff pastry down and dust the top with flour. Using a rolling pin, roll out the sheet to a 10 by 15 inch rectangle, about 1/8 inch thick.

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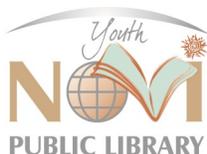
French Apple Tart, continued...

3. Place the rectangle on prepared cookie sheet and put in freezer to chill while you prepare apples.
4. Core the apples and cut in half lengthwise. Slice each half into 1/4-inch thick half-moon shapes (leave peel on).
5. Remove pastry from freezer. With a sharp knife cut a 1-inch border along the edges of the pastry. Be careful not to cut more than half-way through. Prick the pastry inside the border with a fork and sprinkle evenly with 2 tbsp. of sugar. Arrange the apple slices in slightly overlapping rows inside the border and then sprinkle the apples with remaining 2 tbsp. of sugar.
6. Bake until golden brown and apples are tender (about 15-20 minutes). Let cool on the cookie sheet, then cut into pieces and serve warm or at room temperature.

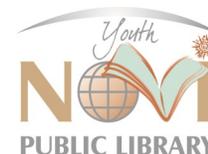


Books to Read Along:

Anatole by Eve Titus
Madeline by Ludwig Bemelmans
Harry and Lulu by Arthur Yorinks



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