

ZACUSCA

A Southeastern European inspired sauce made with local California ingredients



From the kitchen of UC Davis Health's Chef Santana & Chef James

Yields 5 ½ cups • Prep Time: 10 minutes • Cook Time: 1 hour

INGREDIENTS

- 1 ½ lbs. Eggplant, peeled and chopped into 1" cubes
- 12oz Sweet Peppers, chopped
- 1 Yellow Onion approx. 10oz, chopped
- 1 ½ lbs. Tomatoes, chopped
- 12 Garlic Cloves, whole
- 1 Cup Olive Oil
- 1 ½ Tbsp Grilling Spice
- 1 Tbsp Smoked Paprika
- 2 tsp Honey
- Salt, to taste

DIRECTIONS

1. In a cold pot add the olive oil and all the ingredients. Bring to a gentle sauté, 3-5 minutes, stirring constantly.
2. Cover the mixture and allow it to simmer, stirring every 3-5 minutes to prevent any particles from sticking to the pot. If the mixture seems too dry after 5-7 minutes add ¼ cup of water. Continue to simmer 40-45 minutes, stirring often.
3. Using a stick blender, food processor, or blender, puree the mixture and return to the pot to simmer for 15 minutes.
4. This sauce can be used to complement a variety of dishes. Spread on your favorite bread or serve atop fresh pasta, fish, risotto or polenta. Garnish with fresh basil upon serving.
5. If saving for later, place mixture into clean jars and cool rapidly in an ice bath. Will last 1-2 weeks in the refrigerator.



We hope you enjoy this Shields Society member exclusive event! This event is a small token of our deep appreciation for all that you do for UC Davis. Your unwavering commitment and generosity is an inspiration to the entire UC Davis community. Thank you!