

## Eggplant Pasta Sauce

1x med/ small Brown onion, finely chopped  
1x med/ small Red onion, finely chopped  
1 Eggplant (decent size)  
2 Kgs Tomatoes cooked down  
OR  
1x 810g tin of chopped tomatoes  
1x 425g tin of crushed tomatoes  
2+ cloves of garlic  
Anchovies min 4-5, (I tend to add alot more)  
Tin of Sardines (optional)  
Kalamata olives  
Fresh ground peppercorns (cracked pepper)  
Olive oil  
Fresh sweet basil

In a pan combine olive oil, onions, garlic & pepper & brown

Add eggplant & reduce until peices are soft, then add anchovies & cook until mixed

When all is reduced add tomatoes, mashed sardines (if using), olives & torn basil leaves

Simmer, until ready to serve