Poor Man's Caviar

Ingredients

- 1 large eggplant
- 1 medium onion
- 1/2 green pepper
- 2 T olive oil
- 2 T butter
- 1 large tomato, peeled
- 2 T lemon juice
- 1 T catsup
- 1/2 t worcestershire

Instructions

Place a whole eggplant in a shallow, greased pan and bake @ 400F until soft - about 20 - 30 minutes. Remove, cool slightly, and peel. In a frying pan saute the chopped onion and green pepper in the olive oil and butter until tender but not "browned". Add the peeled tomato, eggplant, lemon juice, catsup, Worcestershire, and the sauteed onion and pepper to a food processor on chop. Return to frying pan and cook over high heat, stirring constantly until the liquid is gone. Cool and spoon into serving dish. Garnish with dill weed OR chopped chives OR chopped parsley. Top with several black olives.