

## Zucchini and Tomato Gratin

### INGREDIENTS

1 yellow onion  
olive oil  
salt and pepper  
1 small branch thyme  
1 bunch fresh basil ( 1/4 to 1/2 pound)  
6 to 8 medium slicing tomatoes  
10 small green or yellow zucchini  
balsamic vinegar

### DIRECTIONS

Peel and slice thin the onion and sauté it in olive oil until soft and translucent. Season with salt and pepper: add the leaves of the thyme and basil, stripped from their stems and chopped. Cut out their stem ends and cut the tomatoes into 1/4 inch slices. Trim the zucchini and cut them into 1/4 inch thick slices on the diagonal. Spread the onion and herbs on the bottom of a 9 x 12 inch gratin dish or glass baking dish. Make a row of partially overlapping tomato slices. Season lightly with salt and pepper, and if the tomatoes are not very sweet, with a sprinkling of balsamic vinegar. Overlap the first row of tomato slices with zucchini slices, season with salt and pepper and drizzle with a little olive oil. Continue making alternate rows of zucchini and tomatoes until they are used up. Press down the vegetables slightly, drizzle a little more olive oil over and bake, uncovered, for 30 or 45 minutes, until the vegetables are fully cooked and the gratin has started to brown. If the top appears to be drying out while it bakes, tip the dish slightly and with a spoon collect some of the pan juices and use them to moisten the top.

Serves 6.