



AUGUST 28

ST. AUGUSTINE
OF HIPPO

— *Algeria* —

Born: 354, Died: 430



St. Augustine, the son of St. Monica, who transformed himself from a dissolute pagan to one of Christianity's greatest champions, was an outstanding intellectual. He studied literature and poetry in order to become a public speaker. During this time, he began a philosophical search for the basic truths of life and creation. Later, he was converted and baptized by St. Ambrose.

In 391, St. Augustine was ordained a priest in the city of Hippo and soon became bishop. For the next thirty-five years, he debated with groups who were attacking Christianity and succeeded in preserving the Faith in his community. Church historians credit St. Augustine with having as much influence on Christianity as the authors of the Gospels.



TCHAKCHOUKA

THIS EAST ALGERIAN DISH has many variations, which include eggs, French fries, and even Algerian sausages. It is a popular summer dish because it can include leftover or extra seasonal vegetables. If you want over-easy eggs, you can fry them in a different pan and then place them on top of the mixture prior to serving with French bread.



Heat a cast-iron skillet over medium-high heat, and cook the onion slices until softened. Add the oil, and sauté the onions for 4 minutes. Add the tomatoes, peppers, zucchini, and garlic, mixing well. Reduce the heat to medium low, and cook, stirring often, for 15 to 20 minutes more. Add the cilantro, paprika, ground chili, and salt and pepper, stirring well. Cook for about 10 minutes more or until its consistency resembles a stew.

INGREDIENTS

SERVES 4

1 **red** or **yellow onion**, peeled and thinly sliced

4 tablespoons **olive oil**

3 **tomatoes**, diced

1 **red bell pepper**, seeded and diced

1 **green bell pepper**, seeded and diced

1 **zucchini**, thinly sliced

1 teaspoon **garlic**, minced

Sprigs of **cilantro**, chopped

Paprika, ground, to taste

Chili, ground, to taste

Salt and freshly ground **black pepper** to taste