

Grilled Summer Vegetables

4 servings

Vegetables are enhanced by the smoky perfume and radiant heat of the grill. You can use the vegetables below or any you find in the market. My favorite tool for this is tongs; they make turning the vegetables easy.

2 medium zucchini, sliced lengthwise ½" thick (this makes it easy to turn since they are in bigger pieces)

1 medium yellow squash lengthwise ½" thick

2 red peppers cut in quarters, ribs and seeds removed

4 scallions

1 medium head radicchio cut into 1" thick wedges trying to keep the leaves connected to the core as much as possible, this will make it easier to grill

2 vidalia onions sliced ¼" thick

10 oz baby bello mushrooms stems removed

¼ cup olive oil plus more for grilling

Celtic sea salt

Fresh pepper

¼ cup fresh herbs, thyme, oregano, basil coarsely chopped (optional)

- Wash vegetables and cut into preferred sizes and shapes as indicated above
- Put into a large tray
- Toss with ¼ cup olive oil, salt and pepper
- Cover and refrigerate; allow to sit for about 30 minutes, don't be alarmed by the liquid around them when you are ready to grill
- Heat grill on medium
- Brush olive oil generously over the vegetables before grilling.
- Place the marinated vegetables on the grill. After the vegetables slices have been on the grill for a few minutes, rotate them a little over 90 degrees to make a nice crosshatch of grill marks. After a

few more minutes turn the vegetables over and finish cooking rotating them once more to make nice grill marks, and turning them again if necessary. Different vegetables require different grilling times. Remove from the grill as soon as they are tender. The radicchio may need a little sprinkle with water to prevent it from scorching. Turn it often while grilling.

- Cut the zucchini into 2" pieces once they are cooked
- Place grilled vegetables on a tray.
- Sprinkle with fresh herbs
- Serve warm or at room temperature

