



Grilled Summer Ve

How wonderful it is to find summer's bounty to prepare on your outdoor grill. Increase the variety for your guests, or add others to the variety s

Cut the zucchini, crookneck squash, and eggplant into 1/2-inch slices. Cut the pattypan squash and tomatoes in half or into equal lengths, including the tender green ends. Slice the eggplant crosswise. Place all the vegetables in a large bowl and toss with the basil over them.

To make the marinade, stir together the olive oil, garlic, chives, and salt and pepper to taste. Pour the marinade over the vegetables and let stand at room temperature for 1 hour.

Prepare a fire for direct-heat cooking (page 198). Arrange the vegetables in a single layer in a grill pan or on a grill grate, positioned 4–6 inches (10–15 cm) above the fire. Grill until tender, 3–6 minutes on each side.

Alternatively, preheat a broiler (grill). Arrange the vegetables in a single layer in a grill pan or on a grill grate, positioned 3–4 inches from the heat. Broil (grill) 3–5 minutes on each side, depending on the thickness of the vegetables.

Serves 4

Grilled Summer Vegetables

How wonderful it is to find summer's harvest in the markets and bring it home to prepare on your outdoor grill. Increase the vegetables as needed to serve more guests, or add others to the variety suggested here.

Cut the zucchini, crookneck squash, and eggplants lengthwise into 3 slices. Cut the pattypan squash and tomatoes in half crosswise. If using green onions, trim to equal lengths, including the tender green tops. If using red onions, cut in half crosswise. Place all the vegetables in a large glass or ceramic dish and sprinkle the basil over them.

To make the marinade, stir together the olive oil, vinegar, lemon juice, garlic, sage, chives, and salt and pepper to taste. Pour the marinade evenly over the vegetables and let stand at room temperature for 1 hour, turning the vegetables once.

Prepare a fire for direct-heat cooking (page 309) in a grill. Oil the grill rack and position 4–6 inches (10–15 cm) above the fire. Arrange the vegetables on the rack and grill until tender, 3–6 minutes on each side, depending upon the vegetable.

Alternatively, preheat a broiler (grill). Arrange the vegetables in a shallow flame-proof pan and place under the broiler 3–4 inches (7.5–10 cm) from the heat source. Broil (grill) 3–5 minutes on each side, depending upon the vegetable.

Serves 4

2 zucchini (courgettes),
trimmed but unpeeled

2 yellow crookneck squash,
trimmed but unpeeled

2 Asian eggplants (slender
aubergines), trimmed but
unpeeled

2–4 pattypan squash

2 large ripe tomatoes

4 green (spring) onions or
2 red onions

1/2 cup (1 oz/30 g) chopped
fresh basil

FOR THE MARINADE:

1/2 cup (4 fl oz/125 ml) olive oil

3 tablespoons red wine vinegar

2 tablespoons fresh lemon
juice

2 cloves garlic, cut in half

1 tablespoon chopped fresh
sage or 1 teaspoon dried sage

3 tablespoons chopped fresh
chives or mint

Salt and freshly ground pepper