

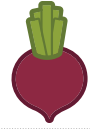



















HOW TO GRILL 20 VEGETABLES



Heat the grill to medium-high heat (375-400F degrees)

Wash and prep the veggies; season with olive oil, kosher salt and course ground black pepper; grill

	ACORN SQUASH cut in half	season	0 10 20 30 40 50 60 grill cut-side down first - flip - cook until fork tender
	ASPARAGUS remove 1-inch from ends	season	0 10 20 30 40 50 60 turn occasionally
	BEETS peel, wrap in foil	season	0 10 20 30 40 50 60 until fork tender
	BOK CHOY cut in half	season	0 10 20 30 40 50 60 grill cut-side down first - flip
	BROCCOLI cut into large florets	season	0 10 20 30 40 50 60 turn occasionally
	CARROTS peel	season	0 10 20 30 40 50 60 turn occasionally
	CAULIFLOWER cut into large florets	season	0 10 20 30 40 50 60 turn occasionally
	CORN Shuck, microwave 5 minutes	season	0 10 20 30 40 50 60 turn occasionally
	EGGPLANT cut in half lengthwise	season	0 10 20 30 40 50 60 grill cut-side down first - flip
	GREEN BEANS trim ends	season	0 10 20 30 40 50 60 turn occasionally
	MUSHROOMS	season	0 10 20 30 40 50 60 turn occasionally
	RADICCHIO cut in half	season	0 10 20 30 40 50 60 flip halfway through
	RADISHES trim off ends	season	0 10 20 30 40 50 60 turn occasionally, until fork tender
	ONIONS slice into thick rings	season	0 10 20 30 40 50 60 flip halfway through
	PARSNIPS Peel, cut into wedges	season	0 10 20 30 40 50 60 turn occasionally
	PEPPERS quarter, remove stems and seeds	season	0 10 20 30 40 50 60 grill cut-side down first
	POTATOES cut into wedges, microwave 3-5 min.	season	0 10 20 30 40 50 60 turn occasionally
	TOMATOES slice in half	season	0 10 20 30 40 50 60 grill cut-side down first - flip
	YELLOW SQUASH cut in half lengthwise	season	0 10 20 30 40 50 60 flip halfway through
	ZUCCHINI cut into wedges	season	0 10 20 30 40 50 60 flip halfway through

FOR THINNER VEGGIES, YOU MIGHT WANT TO USE A VEGGIE BASKET, SO THEY DON'T SLIP THROUGH THE GRATE.

ADD MORE FLAVOR FINISH VEGGIES WITH YOUR CHOICE OF DRESSING



Balsamic

3 tablespoons olive oil
2 tablespoons balsamic vinegar
1 teaspoon Dijon mustard
2 teaspoons sugar
salt and pepper to taste



Honey Mustard

3 tablespoons olive oil
2 tablespoons white wine vinegar
1 tablespoon Dijon Mustard
1 tablespoon mayonnaise
3 teaspoons honey
salt and pepper to taste



Lemon Rosemary

3 tablespoons olive oil
2 tablespoons lemon juice
1/2 teaspoon dried rosemary
1 teaspoon sugar
salt and pepper to taste



Basil

3 tablespoons olive oil
2 tablespoons sherry vinegar
1 tablespoon fresh basil, chopped
1 tablespoon shallots, minced
1 teaspoon sugar
salt and pepper to taste



Asian

3 tablespoons olive oil
1 tablespoon rice wine vinegar
1 teaspoon sesame oil
1 teaspoon soy sauce
1 teaspoon fresh ginger, minced