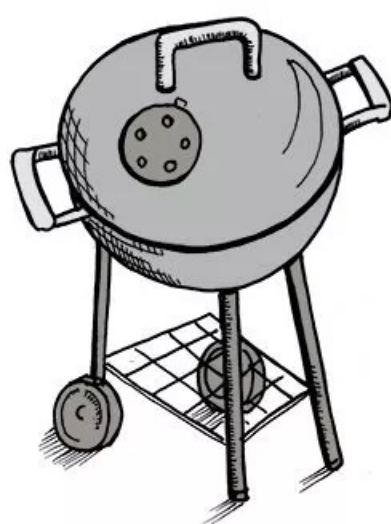


# GRILLED VEGETABLES

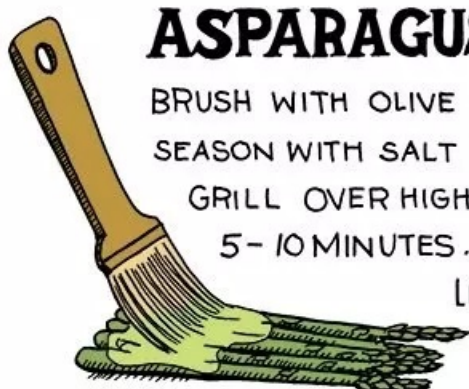


## GOOD 2 VEGETABLES FOR GRILLING

- ASPARAGUS
- CORN
- EGGPLANT
- ONION
- PEPPERS
- MUSHROOMS

## ASPARAGUS

BRUSH WITH OLIVE OIL & SEASON WITH SALT & PEPPER. GRILL OVER HIGH HEAT FOR 5-10 MINUTES. SERVE WITH LEMON WEDGES.



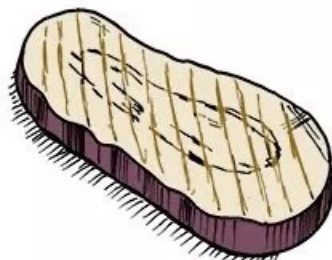
## CORN

PEEL BACK THE HUSKS TO REMOVE THE SILK, THEN SMOOTH THE HUSKS BACK IN PLACE. GRILL THE CORN 15-20 MINUTES, TURNING OCCASIONALLY. WHEN SOME KERNELS HAVE BROWNED, THE CORN IS DONE. SERVE WITH BUTTER & SALT.



## EGGPLANT

CUT EGGPLANT INTO 1/2 IN. - 3/4 IN. PLANKS. MIX MINCED GARLIC & OLIVE OIL, & BRUSH BOTH SIDES & PLACE DIRECTLY ON THE GRILL. COOK UNTIL NICELY BROWNED; 5 MIN. ON EACH SIDE.



## ONION

PEEL & CUT THE ONION INTO FOURTHS. PLACE A PAT OF BUTTER BETWEEN TWO QUARTERS, AND WRAP IN FOIL. PLACE ON THE LOWEST RACK & COOK 30 MIN.



## MUSHROOMS

MIX 1/4 CUP OLIVE OIL, MINCED GARLIC, & A PINCH OF SALT. TOSS MUSHROOMS IN THE OIL MIXTURE & PLACE DIRECTLY ON THE GRILL. THREAD SMALL MUSHROOMS ON SKEWERS.



## PEPPERS

CUT PEPPERS IN HALF LENGTHWISE & DISCARD SEEDS & STEM. BRUSH WITH OIL & SEASON. GRILL 4 MINUTES ON EACH SIDE, OR UNTIL SLIGHTLY CHARRED.

