



GRILLED SUMMER VEGETABLES WITH HERB VINAIGRETTE

Grilled Vegetables

1 Eggplant, sliced into $\frac{3}{4}$ " thick rings
1 Zucchini, sliced on a bias $\frac{3}{4}$ " thick
1 Yellow squash, sliced on a bias $\frac{3}{4}$ " thick
2 Red peppers
1 Red onion, sliced $\frac{1}{2}$ " thick
Olive oil
Salt and pepper

1. Pre-heat your grill to a medium heat.
2. To cut the peppers, stand them on their end while holding the stem. Slice down along the side between the seeds and the inside wall of the pepper. Turn and repeat on the remaining 3 sides.
3. Evenly coat all vegetables with the olive oil and season with the salt and pepper.
4. Grill the eggplant, zucchini and squash for approximately 3 minutes per side. Remove to a tray.
5. Grill the peppers and onion approximately 5 minutes per side or just until tender and remove to a tray.
6. Brush with the herb vinaigrette (recipe below) while still warm and serve at room temperature with the additional vinaigrette on the side.

Herb Vinaigrette

1 C Olive oil
 $\frac{1}{3}$ rd C Red wine vinegar
1 Medium shallot, peeled and cut into 4 pieces
2 tsp Dijon mustard
1 T Fresh thyme, sprigs stripped from the stem
1 T Fresh oregano, sprigs stripped from the stem
 $\frac{1}{4}$ C Fresh parsley
Salt and pepper

1. Place all of the ingredients except the olive oil in a blender and start to puree.
2. With the blender on high, slowly add the olive oil until it starts to emulsify with the vinegar, increasing the pouring speed as it incorporates.
3. Adjust seasoning as needed.
4. Vinaigrette will keep for 2-3 weeks in the refrigerator.