

Grilled Zucchini Pepper Salad

BY RUTH COUSINEAU GOURMET SEPTEMBER 2009

YieldMakes 4 servings

Ingredients

1 1/2 pounds zucchini, cut lengthwise into 1/4-inch-thick slices
3 red/orange sweet peppers, quartered
1/4 cup extra-virgin olive oil, divided
2 tablespoons balsamic vinegar
2 teaspoons packed light brown sugar
2 tablespoons chopped basil

Preparation

Prepare grill for direct-heat cooking over medium-hot charcoal (medium-high heat for gas)

Toss vegetables with 2 tablespoon oil, 1/2 teaspoon salt, and 1/4 teaspoon pepper. Grill, turning occasionally, until tender, 6 to 8 minutes total. If using grill pan, grill in batches, 10 to 15 minutes per batch. Transfer peppers to a bowl and let stand, covered, 10 minutes. Peel peppers and cut into 1-inch pieces. Cut zucchini crosswise into 1-inch pieces.

Whisk together vinegar, brown sugar, 1/4 teaspoon salt, 1/8 teaspoon pepper, and remaining 2 table-
spoons oil in a large bowl. Stir in vegetables and basil. Let stand 15 minutes for flavors to blend.