

Grilled Vegetables

JUNE 2012 GOURMET EASY DINNERS

YieldServes 4

Ingredients

- 2 garlic cloves, crushed with a garlic press
- 1 tablespoon red wine vinegar
- 1/3 cup olive oil
- 1/4 teaspoon salt
- 1/8 teaspoon freshly ground pepper
- 1 large sweet onion, peeled and root end trimmed slightly, leaving end intact
- 1 1/2-pound eggplant, halved crosswise, then cut lengthwise into 1"-thick strips
- 2 large sweet peppers
- 2 1/2 pound mixed green and yellow zucchini (about 5)
- 2 plum tomatoes, halved lengthwise
- 2 tablespoons coarsely chopped fresh parsley
- 3 tablespoons coarsely chopped fresh basil

Preparation

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

Whisk together garlic, vinegar, oil, salt, and pepper in a large bowl, then set aside 2/3 of vinaigrette for brushing.

Halve onion lengthwise and cut halves lengthwise into 1/2"-wide wedges. Thread 1/2" apart onto skewers (to hold layers together). Brush onion and eggplant with some reserved vinaigrette.

Oil grill rack, then grill pepper with onion and eggplant, covered only if using a gas grill, turning occasionally with tongs, until onion and eggplant are very tender, 6-10 minutes; transfer to a large rimmed baking sheet. Continue to grill pepper, turning it until skin is blackened, 1-2 minutes longer. Put pepper in a deep bowl and cover with a plate, then let stand while grilling remaining vegetables.

Quarter zucchini lengthwise; brush them and tomatoes with reserved vinaigrette. Grill, covered only if using a gas grill, turning tomatoes less frequently than zucchini, until tomatoes are just blistered, about 3 minutes; transfer to baking sheet. Continue to grill zucchini, turning, until just tender, 1-3 minutes longer.

Peel pepper and thinly slice flesh. Cut tomatoes into wedges and chop remaining vegetables. Add to bowl of vinaigrette along with herbs and salt to taste, tossing to coat.