

Grilled Summer Squash Salad with Basil-Parmesan Dressing

BON APPÉTIT JULY 1999

YieldServes 6

Ingredients

8 medium summer squash, trimmed, halved lengthwise

5 tablespoons olive oil

1/2 cup chopped fresh basil

1/3 cup freshly grated Parmesan cheese (about 1 ounce)

2 tablespoons balsamic vinegar

Preparation

Prepare barbecue (medium heat). Place zucchini and crookneck squash on large baking sheet; brush all over with 3 tablespoons oil. Sprinkle with salt and pepper. Grill vegetables until tender and brown, turning occasionally, about 10 minutes. Transfer to plate and cool.

Cut vegetables diagonally into 1-inch-wide pieces. Place in large bowl. Add basil, Parmesan cheese, balsamic vinegar and remaining 2 tablespoons oil and toss to blend. Season to taste with salt and pepper and serve.