



## GRILLED VEGGIE ANTIPASTO

4 sweet bell peppers, one each green, yellow, orange, red (grill whole)

1 medium size eggplant, slice into 1/2 inch slices

2 red onions, sliced 1/2 inch slices

2 yellow squash, sliced 1 inch slices

2 zucchini, sliced 1 inch slices

Olive oil, as desired

Salt; black pepper as desired

1 pint cherry tomatoes

Drizzle:

3 Tablespoons olive oil

1-1/2 Tablespoons lime juice

1 teaspoon salt or as desired

1/8 teaspoon garlic powder

Prepare a hot fire about 400 degrees in your grill

Place whole peppers, eggplant slices, squash slices, and zucchini slices on two large oiled baking pans; toss lightly with olive oil to coat. Use a vegetable grilling flex basket

to grill the zucchini and squash. Then use vegetable grilling flex basket to grill onion slices. Grill until vegetable have grill marks and are tender. Grill the eggplant slices directly on the grill until tender and grill marked. Lightly salt and pepper all vegetables after grilling.

Grill the whole peppers; turning until all sides are blackened. Remove to paper bags; seal; set aside. Set aside to cool slightly. Remove and discard the skins, seeds, and stems. Arrange all vegetables on two platters; add cherry tomatoes.

In a small container, combine drizzling ingredients, oil, lime juice, salt, and garlic powder. Drizzle over grilled vegetables. Garnish with parsley sprigs and serve with assorted crackers. Serve at room temperature. Yield: serves 6 to 8

Notes: Use grilled vegetables for sandwiches, soup, pastas or sauces.

Smoke tomatoes in place of grilling because of their high water content.