

## MEDITERRANEAN GRILLED VEGETABLES

### *Marinade*

- $\frac{1}{4}$  cup Balsamic vinegar
- $\frac{1}{4}$  cup extra virgin olive oil
- 2 tsp. minced garlic
- $\frac{1}{2}$  tablespoon dried thyme
- 1 tbs. dried rosemary
- $\frac{1}{2}$  tbs. Dijon mustard
- $\frac{1}{2}$  tsp. sea salt
- $\frac{1}{2}$  tsp. freshly ground black pepper

Several cups of chopped vegetables - your choice (eggplant, string beans, summer squashes, onions, cherry tomatoes, Bell pepper, asparagus, mushrooms, sweet potato, red-skinned potatoes, beets, carrots.....). Chop the quicker-cooking veggies into larger pieces than the slower-cooking ones so that they will all be ready in about the same length of time.

### Fresh basil

1. Combine all marinade ingredients in a glass jar. Shake well. This can be made ahead and refrigerated for up to 4 days.
2. Place all vegetables in a large glass dish or plastic container with a lid. Pour marinade over all and toss well so that all the veggies are coated. Let sit for at least 30 minutes; can sit for up to 2 hours.
3. Preheat oven on grill setting. Remove vegetables from marinade and place in a greased baking dish. Cook until tender.
4. Transfer to a large platter and garnish with basil.

The vegetables can also be grilled outdoors with a medium-high grill setting. About 5-10 minutes per side. Use a grilling basket for smaller pieces.