

Grilled Veggies and Marinade

Ingredients:

1 cup extra virgin olive oil
¼ cup Marsala wine
½ cup balsamic vinegar
2-3 large cloves garlic
2 tablespoons chopped onions
1 teaspoon salt
½ teaspoon pepper
2 tablespoons sugar

Directions:

Place ingredients in blender and blend for about 2-3 minutes. Marinade will thicken as it is chilled. Refrigerate. Makes about 2 cups of marinade. Discard any dressing leftover if used for marinade. (The dressing will keep in the refrigerator for a week!)

Tips for Grilling Veggies:

Zucchini and small squash: Slice 1/2 inch thickness. Brush with marinade and grill 4-5 minutes per side. Small squash can be cut down the middle and grilling in halves.

Corn on the cob: Gently pull back the husks but don't remove. Remove the silk and cut off the very end. Dry and brush marinade. Fold the husks back down and tie or twist the ends. Place on grill for about 5 to 7 minutes. Turn to avoid burning.

Onions: Remove skin and cut horizontally about 1/2 inch thick. Brush with marinade and grill 3-4 minutes.

Chili Peppers: Brush with marinade. Grill whole on each side, 2-3 minutes. To reduce the heat, cut off the stems and pull out the seeds.

Portobello Mushrooms- Pull out the Stem. Brush with marinade and Grill 4-5 minutes on each side.

Sweet Potato-Slice in ½ inch thick Slices. Slather with marinade. Grill 4-5 minutes on both sides.

Pineapple- Slice in 1 inch slices. Remove outer skin. Grill 3-4 minutes on each side.

