

## Vegetable medley

1 Tbsp margarine  
2 medium yellow summer squash,  
sliced  
1 medium zucchini, sliced  
1 medium yellow onion, diced  
3 medium fresh tomatoes, diced  
½ c corn kernels  
1 clove garlic, minced  
½ tsp oregano  
½ tsp basil  
¼ tsp ground black pepper

- Melt margarine in a large pan over medium heat. Add squash, zucchini and onion. Cook 3-4 minutes.
- Add tomatoes, corn garlic, oregano, basil and pepper. Cook and stir 2-3 minutes, until heated through. Serve immediately.

## Vegetable Grilling Guide

Place vegetables into large mixing bowl and drizzle with olive oil. Sprinkle with **Vegetable Grilling Seasoning** and toss to coat. Place vegetables on a prepared charcoal grill. Cook vegetables turning once. Vegetables are best if still a bit crisp, not cooked through. For enhanced flavor, sprinkle with vinegar just before serving.

**Corn:** Shucked, 10 to 12 minutes over direct, medium heat. In Husk, 25 to 30 minutes over direct, medium heat.

**Garlic:** Whole, 45 minutes to 1 hour over indirect, medium heat.

**Green Beans:** 8 to 10 minutes over direct, medium heat.

**Green Onion, whole:** 3 to 4 minutes over direct, medium heat.

**Onion, whole, do not peel:** 45 to 50 minutes over indirect, medium heat.

**Onion, halved:** 35 to 40 minutes over indirect, medium heat.

**Onion, 1/2 inch slices:** 8 to 12 minutes over direct, medium heat.

**Squash, Yellow:** 1/2 inch slices, 6 to 8 minutes over direct, medium heat.

**Zucchini, 1/2 inch, sliced:** 6 to 8 minutes over direct, medium heat.

**Zucchini, halved:** 6 to 10 minutes over direct, medium heat.

### Zucchini-Tomato Casserole for the grill

Wash 2 medium-size zucchini and cut into ½-inch slices. Wash and peel 2 medium-size tomatoes and cut into small wedges. Thinly slice 1 medium-size onion. On heavy-duty foil, arrange zucchini, tomatoes, and onion wedges in 2 layers, using half of each vegetable per layer. Sprinkle each layer with salt and pepper to taste and ¼ teaspoon oregano leaves. Pour 1-tablespoon olive oil or salad oil over top. Seal tightly and place on grill 4 to 6 inches above a solid bed of medium-glowing coals. Cook, shifting packet occasionally, for 25 to 30 minutes or until done to your liking when pierced.