

## Grilled Vegetable Marinade

### Marinade #1

- $\frac{3}{4}$  cup olive oil
- $\frac{1}{2}$  cup balsamic vinegar
- 1 tsp dried thyme
- 1 tsp rosemary
- $\frac{1}{4}$  tsp cayenne
- Salt & pepper to taste

### Marinade #2

- $\frac{3}{4}$  cup canola oil
- $\frac{1}{2}$  cup white wine vinegar
- 1 Tbsp chili powder
- $\frac{1}{4}$  tsp dried oregano
- Salt & pepper to taste

In a small bowl, combine oil, vinegar and seasonings. Place cleaned, cut vegetables in a large bowl. Pour marinade over vegetables and mix to coat evenly.

Place vegetables on a grilling platter and cook over moderate-hot barbeque, turning often and basting as needed. Great tossed with pasta or piled on top a grilled sandwich!

Best veggies for grilling are: eggplant, onion, broccoli, kohlrabi, snap peas, asparagus, summer squash and potato. Cut even slices to even out cooking time. Tomatoes/cherry tomatoes can be added the last couple minutes of cooking.

