

# Grilled Vegetables

- balsamic vinegar (1-1/2 teaspoons per serving)
- crushed berries to taste
- salt to taste
- green peppers (1/2 per serving)
- red peppers (1/2 per serving)
- zucchini (1/2 per serving)
- squash (1/2 per serving)
- Vidalia onion (1/4 per serving)

Combine vinegar, berries, and salt. Slice the vegetables into large grillable slices. Marinade overnight.

Heat over a hot grill for 5 to 7 minutes on each side -- till the veggies look right. I tend to put the squash and zucchini more directly over the flame, and the peppers less directly over the flame.

Preparation time: 15 minutes (Prepare a day in advance)

– [Subscriptions \(1\)](#)

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