

Marinated Barbequed Vegetables



The garlic, lemon and basil marinade infuses veggies with an unmistakably delicious flavor. These veggies go great with just about anything!

INGREDIENTS:

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| 1 or 2 eggplant, cut into 3/4 inch thick slices | 1/2 cup olive oil |
| 2 red bell peppers, seeded and cut into wide strips | 1/4 cup lemon juice |
| 3 zucchinis or yellow crookneck, sliced | 1/4 cup coarsely chopped fresh basil |
| fresh mushrooms (as many as you like) | 3 cloves garlic, peeled and minced |
| | Salt and pepper to taste |
| | Optional - Cayenne or a chopped jalapeno if you like the spicy flavor. |

DIRECTIONS:

1. Place eggplant, red bell peppers, summer squash and fresh mushrooms in a gallon size Ziplock bag.
2. In a small bowl, whisk together olive oil, lemon juice, basil and garlic. Pour the mixture over the vegetables in the bag, seal, and marinate on the counter for 1 to 2 hours.
3. Preheat an outdoor grill for medium heat.
4. Place vegetables directly on the grill, add salt and pepper to taste. Cook on the prepared grill 5 minutes per side, brushing frequently with the marinade, or to desired doneness.

Note: Do not marinate for more than 2 hours. Otherwise, the eggplant will soak up too much of the lemon flavor.