

Grilled Vegetables with Garlic Vinaigrette

Category: Vegetable

Servings: 6

Rating: 10

Source: Ian Smith

Description:

This is a good accompaniment to grilled steak.

Ingredients:

lsub-recipe	Roasted Garlic, one bulb
ldijon mustard	1 teaspoon
lshallot	1 medium
lbalsamic vinegar	1 teaspoon
lsalt	to taste
lpepper	to taste
lolive oil	1/4 cup
lred onion	1 medium, sliced in thick 1/2" slices
leggplant	1 medium, sliced in thick 1/2" slices
lzucchini	2 medium, cut in half lengthwise
lyellow bell pepper	1 medium, cut in large chunks
red bell pepper	2 medium, cut in large chunks

Instructions:

Roast the garlic, cool, and squeeze the cloves into a small food processor. Add the shallot, dijon mustard, balsamic vinegar, and salt and pepper. Process, adding the olive oil in a thin stream. The vinaigrette should be the consistency of a thick salad dressing.

Cut the peppers and zucchini into chunks and the onion and eggplant into thick slices. Put them in a large bowl and sprinkle with salt and pepper and coat with olive oil. Make sure that the eggplant gets enough, as it soaks in pretty quickly. Grill the veg over a medium heat BBQ grill until there are char marks on each side and the vegetables are cooked through.

Serve the vegetables with the sauce on the side.