

## **Grilled Summer Vegetables with Basil oil**

Serves 6-8

4 small zucchini (about 1 pound total)

4 small yellow summer squash

2 small eggplants

2 medium-size onions

½ herb-flavored oil or olive oil

Salt and freshly ground black pepper

Cut the zucchini and yellow squash in half lengthwise. Cut the eggplant lengthwise in roughly ¼ inch-thick slices. Cut the onions crosswise into ¼ inch thick round slices.

Brush the vegetables all over with the herb flavored oil and sprinkle with salt and pepper on them. Let the vegetables sit at room temperature to absorb the flavor from the oil for 30 minutes to 1 hour.

Set up a barbecue grill and preheat it to medium

Grill the vegetables, turning once, until they are tender crisp and lightly brown, 8 to 10 minutes total (the vegetables will continue to cook for a minute or two after being removed from the grill). Serve hot or at room temperature.

Food to Live By, The Earthbound Farm Organic Cookbook