



Grilled Veggies

Olive Oil Garlic Lemon Baste for grilling fresh farm veggies

We use this baste for everything- it is fabulous on all meats, and especially good for grilling vegetables. We like to make a mixed grill of vegetables and then use them for fajitas or in a Panini with melted cheese, or alongside a main course. Sam's mom had a special metal yellow bowl that she always used to make it in, and knew just how much to put in by how it filled the bowl. We had to watch her quite a few times before figuring out how to replicate it.

Whisk together:

3/4 cup olive oil

1/4 cup lemon juice (fresh squeezed tastes best, but the honest truth is I sometimes sub with bottled- just because it is quick and always on hand!)

1/2 teaspoon salt

3 cloves of garlic minced

Parsley, a few sprigs

Give the veggies a quick brush with this before they hit the grill and then again as you cook. Great for summer squash, eggplant, peppers, kohlrabi...just about any sliceable veggie!

Tip: make extra of summer squash/zucchini, we always seem to run short on that, no matter how much we make!