

Grilled Vegetables with Green Goddess Dressing

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INGREDIENTS:

1 C extra virgin olive oil
1/2 C finely chopped basil
Salt + freshly ground pepper
6 Asian eggplants (about 2 lbs), sliced lengthwise 1/2" thick
6 portobello mushrooms, stemmed
2 fennel bulbs (stalks + feathery fronds discarded), sliced lengthwise 1/2" thick
through core
2 medium zucchini, sliced lengthwise 1/2" thick
2 medium yellow squash, sliced lengthwise 1/2" thick
1 medium cauliflower, core trimmed, head sliced lengthwise 1/2" thick
2 large red bell pepper, cored/quartered
Green Goddess Dressing (see recipe)

DIRECTIONS:

Light grill. In medium bowl, mix olive oil + basil – season with salt + pepper – brush basil oil on veggies. When fire is medium hot, arrange eggplant slices on hottest part of grill – surround with mushrooms + fennel – grill, basting often and turning once, till veggies are nicely charred and almost tender (about 6 minutes for eggplant and 10 minutes for mushrooms + fennel) – transfer to platter and cover loosely with foil.

Put zucchini + squash on hottest part of grill -surround with cauliflower + peppers - grill, basting often and turning once, till veggies are nicely charred and almost tender (about 1-2 minutes for zucchini, 6 minutes for peppers and 10 minutes for cauliflower) – add these veggies to platter – serve with Green Goddess Dressing. (veggies can be kept at room temperature of 2 hours)

Wine: A fresh, citrusy white, like Pinot Grigio, is perfect