



CB'S SATURDAY NITE GRILLED VEGGIES

Marinade:

- 1/4 cup soy sauce
- 1/2 cup balsamic vinegar
- 2 teaspoon dried oregano
- 1 teaspoon dried thyme
- 1 tablespoon brown sugar
- 2 cloves garlic, minced
- 2 teaspoons olive oil
- 1/2 teaspoon black pepper
- 1/2 teaspoon sea salt

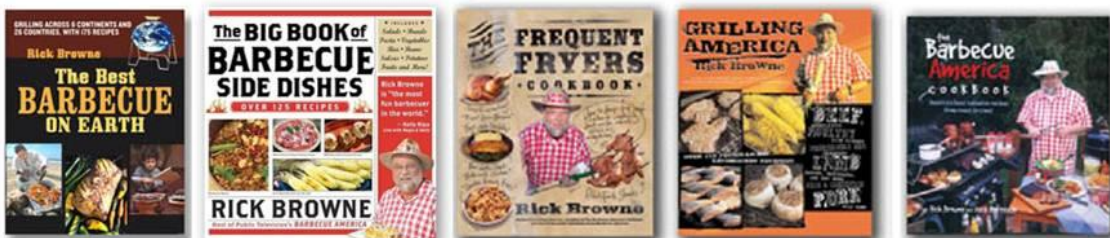
- 2 bunches green onions, use bottom inches including white root
- 2 small sweet red peppers, cut into small bite-size pieces
- 2 small sweet golden peppers, cut into small bite-size pieces
- 4 small zucchini, cut in quarters lengthwise
- 2 small eggplants, sliced in 1/4 inch slices
- vVegetable non-stick cooking spray

In a small bowl, combine first 8 ingredients and mix with a wire whisk. Put vegetables in 2 qt. plastic sealable plastic bag and add the liquid. Marinate at room temperature for an hour. Drain the vegetables and reserve the liquid for basting.

Coat vegetable basket with cooking spray, add veggies, and place the basket on the grill over medium-hot heat. Close the lid of the barbecue, and cook for 5 minutes.

Baste, or spray vegetables with remaining marinade mixture, then turn the vegetables over, grilling an additional 5 minutes or until tender.

Serves 8



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