

From the book “Man Can Cook” for “The Saturday Herd”
By Robert Sturm

Grilled Greek Vegetable Salad

Ingredients:

1 Zucchini, cut in half lengthwise
1 Yellow Neck Squash, cut in half lengthwise
1 Japanese Eggplant, cut into 1” coins (circles)
1 Sweet Onion, peeled, cut in quarters
8 Mini Sweet Peppers
12 Tomatoes, small, cut in half (grape, cherry, heirloom)
¼ Cup Vegetable Oil
12 Basil Leaves, fresh, chopped or julienne
2 TB. Oregano Leaves, fresh
¾ Cup Italian Dressing or Creamy Italian
1 Cup Olives, pitted (Calamata, Black, Green optional)

Directions

Rub zucchini, yellow squash and Japanese eggplant with vegetable oil. Place all vegetables on the grill. Cook vegetables like a steak, cook until tender but not to soft. Let cool. Cut all vegetables into 1” pieces or just big bite size chunks. Toss vegetables in a bowl with dressing, basil and oregano. Chill 1 hour. Place in a bowl and sprinkle generously with feta cheese. Enjoy.



Thursday, July 21, 2011