

Summer Grilled Vegetables

Serves 4

Courtesy of Wegmans Chef Llewellyn Correia, for demo July 10th, 2015

- 1 medium red onion, cut into ¼-inch thick slices
- 1 cup cherry tomatoes
- ½ pound fresh asparagus, trimmed
- 2 medium zucchini, sliced diagonally
- 12 whole miniature sweet baby bell peppers, in varying colors
- 1 fresh corn-on-the-cob, husked and cleaned
- 4 tablespoons basting oil (see previous recipe)

1. Preheat the grill over medium heat for 10 minutes. Clean your grill with a wire brush and coat the grate lightly with vegetable oil.
2. Spread the vegetables on a plate and drizzle all the vegetables with the basting oil.
3. Grill the red onion, tomatoes, and asparagus for 1 to 2 min, until tender. Grill the corn, zucchini, and peppers, turning to cook on both sides, until knife-tender, 8- 10 min.
4. Cut the corn into 4 equal pieces, and divide it and the other vegetables between four plates. Serve.

Recipe courtesy of Wegmans Chef Llewellyn Correia

For more recipes and information about Food Fridays visit: <http://bit.ly/foodfridays>



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