



TBQ-Style Marinated Grilled Vegetables

Ingredients

- 3 medium green zucchini, 1/2" slices on a severe angle
- 3 medium yellow zucchini, 1/2" slices on a severe angle
- 3 small eggplant (Japanese), 1/2" slices on a severe angle
- 3 medium portobello mushrooms, stems removed & cleaned
- 3 belgium endive, cut in half length wise
- 3 fennel bulbs cut in 1/2 inch slices lengthwise
- 12 large green onions
- 18 spears asparagus, cleaned and trimmed
- 1/3 cup olive oil
- 1/4 cup balsamic vinegar
- 2 tbsp TBQ Steak and Chop - for a robust flavour, or
TBQ Rib, Chicken & Butt Rub - for a Smokey, sweet flavour, or
TBQ All Purpose Seasoning - for a light flavour



Directions

1. Put all the vegetables on large trays and generously brush with olive oil and sprinkle with balsamic vinegar.
2. Season all vegetables with TBQ seasoning of your choice.
Allow to marinate for at least 1 hour.
At the half hour, turn vegetables.
3. Drain thoroughly and place vegetables on a medium-hot grill. Put the small pieces on a BBQ grill basket. Close cover for approximately 4 minutes.
Rotate or turn, and cover for another 2 - 3 minutes.
Vegetables should be slightly charred but still crisp.
4. In a shallow casserole dish, bring the marinade to a simmer.
Remove the vegetables from the grill, place in the casserole dish and toss to coat the vegetables.
5. Serve immediately and enjoy.