



## Grilled Vegetables Alfresco

From [dulcetcuisine.com](http://dulcetcuisine.com)

Asparagus  
Green Beans  
Green, Yellow, Orange or Red Peppers,  
cut into quarters  
Green onions, left whole  
Onions, peeled and cut into quarters  
Leek, cut in half lengthwise  
Fennel bulb, cut into 1-2" wide pieces  
Eggplant, cut into 2" wide pieces

Zucchini  
Small new potatoes, halved and steamed until  
just barely cooked thru  
Fresh herbs, such as thyme, rosemary, basil  
or oregano (use at least two)  
Dulcet Essential Balsamic Sauce & Dressing\*  
Fresh Black Pepper

1. Place prepared vegetables in a large bowl and toss with just enough Dulcet Essential Balsamic Sauce & Dressing to coat the vegetables.
2. Prepare the grill and place vegetables in a grill basket or be careful to avoid them falling thru the cracks!
3. Grill until grill marks appear.
4. Transfer the grilled vegetables back into the bowl and toss with fresh herbs, fresh black pepper and some additional Dulcet Essential Balsamic Sauce & Dressing.
5. Arrange on a platter and serve warm or at room temperature.

\*Essential Balsamic Sauce & Dressing is gluten-free.

Notes: \_\_\_\_\_

From our test kitchen:

Use your favorite vegetables in this dish, above are some suggestions of ones that work nicely.

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