



GRILLING VEGGIES

Add the freshest variety of colorful vegetables to your summer cookouts!

Drizzle vegetables with olive oil on both sides and season with salt and/or pepper. Add freshly squeezed lemon juice for extra flavor.

Preheat outdoor grill for medium-high direct heat.

asparagus trim off the ends, grill 4-6 minutes

bell peppers remove seeds & cut into quarters, grill 10-12 minutes

corn, husked remove husk, grill about 10-12 minutes, turning often until charred all over

corn, in husk leave corn in husk, average grilling time is about 28 minutes

eggplant cut lengthwise into long strips, grill 7-8 minutes

mushrooms remove the stems, cut in halves if larger in size grill 7-8 minutes

onions peel and remove outer layer, cut into quarters grill 4-6 minutes

tomatoes peel and remove outer layer, cut into quarters grill 4-6 minutes

zucchini & yellow squash cut lengthwise into long strips, grill 7-8 minutes

Tip: Use skewers, grill pans, or wrap vegetables in foil to prevent them from falling through the grill grates. Grill times may vary based on these techniques.

[TopMarkets.com/SmileForSummer](https://www.Top Markets.com/SmileForSummer)