



Grilled And Marinated Zucchini

So simple but so good & keeps for a few days in the fridge. Fabulous as part of a antipasti platter or as an accompaniment to barbecued chicken or pork.

4 medium sized zucchini (the Italian striped variety are excellent & they have little ridges that look so nice when sliced)

EVOO

Balsamic vinegar

2-3 Tbsp. chopped fresh herbs (flat-leaf parsley, basil, oregano, marjoram)

1 Tbsp. capers (I really prefer the salted ones but you can use the brined ones. Both need to be thoroughly rinsed).

Salt & freshly ground black pepper

Cut the zucchini lengthwise into $\frac{1}{4}$ to $\frac{1}{3}$ " thick slices. Brush with EVO and grill on the barbecue or in a ridged stove top grill pan. Remove to a plate.

In a serving dish, layer the zucchini, sprinkling with balsamic vinegar, EVOO, herbs, a few capers, salt & pepper. Continue layering; finishing off with a liberal amount of EVOO & splashes of balsamic vinegar, herbs, capers, salt & pepper. Can be kept in the fridge for a few hours but bring to room temperature before serving.

Phyllis

