

# Vegetables

Before grilling, rinse, trim, cut up, and precook vegetables as directed below. To precook vegetables, bring a small amount of water to boiling in a saucepan; add desired vegetable and simmer, covered, for the time specified in the chart. Drain well.

Test for medium or high temperature on grill. Brush vegetables with olive oil, margarine, or butter. Place the vegetables on a lightly oiled grilling tray or vegetable grilling basket, on a piece of heavy foil, or directly on the grill rack, perpendicular to the grates, directly over preheated coals. Grill vegetables, uncovered for the amount of time given below or until tender, turning occasionally. Monitor the grilling closely so vegetables don't char.

Vegetable	Preparation	Precooking Time	Direct Grilling Time
Asparagus	Snap off and discard tough bases of stems	3 to 4 minutes, then tie in bundles with string or strips of cooked green onion tops	3 to 5 minutes
Beets	Trim; cut 1/2 inch thick		25 minutes
Broccoli and cauliflower florets			5 to 10 minutes
Carrots, whole or baby	Diagonally slice 1-1/2 inches thick	3 to 5 minutes	15 to 20 minutes 3 to 5 minutes (baby)
Corn on the cob	Remove husks; scrub ears to remove silks; rinse, pat dry		20 to 30 minutes
Eggplant	Cut off the top and blossom ends; slice crosswise 1 inch thick or 1/4 inch thick.		8 minutes
Fennel	Snip off feathery leaves; cut off stems.	10 minutes, then cut into 6 to 8 wedges	8 minutes
Leeks	Cut off green tops; trim bulb roots; remove tough outer layers	10 minutes or until tender, then halve lengthwise	5 minutes
Mushrooms, whole or sliced			7 to 10 minutes
New potatoes	Halve crosswise	10 minutes or until almost tender	10 to 12 minutes
Onions	Slice 1/2 inch thick		8 to 10 minutes on tray 3 to 5 minutes directly on grill
Pattypan squash	Rinse; trim ends	3 minutes	20 minutes
Potatoes or sweet potatoes	Slice 1 inch thick or 1/4 inch thick	10 minutes; then wrap in foil	20 minutes
Sweet peppers	Remove stems; cut into quarters; remove seeds and membranes; cut into 1-inch-wide strips		8 to 10 minutes
Zucchini or yellow summer squash	Cut off ends; cut lengthwise into quarters or slice 1/2 inch thick		5 to 6 minutes