



From the Culinary Company Kitchen

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Grilled Vegetables Provençal Style

Yield: 10 portions

INGREDIENTS	AMOUNTS
Zucchini	1 ¼ lb
Eggplant	1 ¼ lb
Garlic, cloves	2 oz
Olive Oil	8 oz or as needed
Rosemary, minced	2 Tbsp
Onion, sliced	6 oz
Salt	As needed
Black Pepper, ground	As needed
Green Peppers	6 oz
Red Peppers	7 oz
Tomato Concassé	4 oz
Balsamic Vinegar	As needed
Basil, chiffonade	1 oz

Process

1. Trim the zucchini and eggplant. Cut them into 3/4-inch thick slices (either on an elongated bias or lengthwise).
2. Put the garlic in a large, shallow pan and add enough oil to barely cover. Add the rosemary and simmer, partially covered, over very low heat, until the garlic is cooked but not falling apart, 15 to 20 minutes. Remove from the heat and cool to room temperature. Reserve.
3. Preheat a grill or broiler. Brush the zucchini, eggplant, and onion slices with the garlic-and-rosemary oil and season the first side until browned. Turn once and complete cooking on the second side until the vegetables are fully cooked, about 3 minutes. Remove from the grill, cut into medium dice, and reserve.
4. Grill or broil the peppers until evenly charred on all sides. Remove from the grill and let the peppers cool. Remove the skin, core, seeds, and ribs. Cut the peppers into medium dice, and reserve.
5. Put garlic and 2 fl oz of the remaining oil in a large, deep saucepan and heat over medium heat. Add the grilled vegetables and tomato concassé

and stir gently to finish cooking the vegetables and blend the flavors. Adjust the seasoning with salt, pepper, and balsamic vinegar to taste. Fold in the basil or use it to garnish individual portions. Serve at once, or keep hot for service.