
























# HOW TO GRILL VEGETABLES LIKE A PRO

MOVE OVER MEAT: VEGGIES TAKE CENTER STAGE IN OUTDOOR COOKING

PEPPER	PREPARATION	GRILLING
	  <p>Cut in half lengthwise. Brush with olive oil.</p>	<p><b>6–10 minutes</b> skin side down</p> <p><b>3–4 minutes</b> on other side</p> <p><b>400–425°F</b> temperature</p>
CORN	PREPARATION	GRILLING
	   <p>Pull husk down, remove silk. Soak for 15 minutes in cold water. Pull husk up.</p>	<p><b>10–20 minutes</b> turn several times</p> <p><b>350°F</b> temperature</p>
ONION	PREPARATION	GRILLING
	   <p>Peel and cut into 1/2-inch-thick rings. Brush with olive oil. Sprinkle with salt.</p>	<p><b>8–10 minutes</b> turn several times</p> <p><b>400–425°F</b> temperature</p>
ASPARAGUS	PREPARATION	GRILLING
	  <p>Roll in olive oil. Sprinkle with salt and pepper.</p>	<p><b>5–10 minutes</b> turn every few minutes until tender</p> <p><b>400–425°F</b> temperature</p>
EGGPLANT	PREPARATION	GRILLING
	  <p>Cut in half lengthwise or into circles about 1/4 inch thick. Brush with olive oil.</p>	<p><b>4–5 minutes</b> per side</p> <p><b>400–425°F</b> temperature</p>
LEEK	PREPARATION	GRILLING
	  <p>Cut in half lengthwise. Brush with olive oil.</p>	<p><b>4–6 minutes</b> per side</p> <p><b>350°F</b> temperature</p>
SUMMER SQUASH/ ZUCCHINI	PREPARATION	GRILLING
	   <p>Cut in thirds or halves. Brush with olive oil. Sprinkle with salt.</p>	<p><b>5–8 minutes</b> per side</p> <p><b>400–425°F</b> temperature</p>
MUSHROOM	PREPARATION	GRILLING
	  <p>Brush with olive oil. Slice after grilling.</p>	<p><b>8–10 minutes</b> per side</p> <p><b>400–425°F</b> temperature</p>
ARTICHOKE	PREPARATION	GRILLING
	  <p>Cut in half lengthwise. Press down to spread leaves open.</p>   <p>Brush with olive oil. Sprinkle with salt.</p>	<p><b>15–20 minutes</b> per side or until base is tender</p> <p><b>350°F</b> temperature</p>
FENNEL	PREPARATION	GRILLING
	  <p>Remove stalks. Cut the bulb in half lengthwise, or slice, keeping part of the root attached.</p>   <p>Brush with olive oil. Sprinkle with salt.</p>	<p><b>5–6 minutes</b> per side</p> <p><b>400–425°F</b> temperature</p>