HOW TO GRILL VEGETABLES LIKE A PRO

**PEPPER**
- **Preparation**: Cut in half lengthwise, Brush with olive oil
- **Grilling**: 6-10 minutes or until done
- **Corn**: Pull husk open, Smear with oil, Place for 15 minutes or until done
- **Temperature**: 400-425°F

**ONION**
- **Preparation**: Peel and cut into. Brush with olive oil, Sprinkle with salt
- **Grilling**: 6-10 minutes or until done
- **Temperature**: 400-425°F

**ASPARAGUS**
- **Preparation**: Roll in olive oil, Sprinkle with salt and pepper
- **Grilling**: 5-10 minutes or until done
- **Temperature**: 400-425°F

**Eggplant**
- **Preparation**: Cut in half lengthwise, or into 1/2 inch thick slices
- **Grilling**: 4-5 minutes per side
- **Temperature**: 400-425°F

**LEEK**
- **Preparation**: Cut in half lengthwise. Brush with olive oil
- **Grilling**: 4-6 minutes per side
- **Temperature**: 350°F

**SUMMER SQUASH/ZUCCHINI**
- **Preparation**: Cut on thick or thin sides
- **Grilling**: 5-8 minutes per side
- **Temperature**: 400-425°F

**MUSHROOM**
- **Preparation**: Brush with olive oil. Slice after grilling.
- **Grilling**: 8-10 minutes per side
- **Temperature**: 400-425°F

**ARTICHOKE**
- **Preparation**: Cut in half lengthwise. Press down to spread leaves apart.
- **Grilling**: 15-20 minutes per side or until done
- **Temperature**: 350°F

**FENNEL**
- **Preparation**: Remove seeds. Cut the bulb in half lengthwise, or disc. Brush with olive oil, Sprinkle with salt
- **Grilling**: 5-6 minutes per side
- **Temperature**: 400-425°F