



Grilled Vegetables with 8-Spice Seasoning

Recipe from Executive Chef Terry Dox

3 tablespoons salt	2 ¼ teaspoons garlic powder
3 tablespoons brown sugar	1 ½ teaspoons cayenne pepper
2 tablespoons paprika	1 ½ teaspoons dried basil
1 ½ tablespoons chili powder	⅛ cup olive oil
1 tablespoon black pepper	⅛ balsamic vinegar

Assorted vegetables: zucchini, red and green bell peppers, red onions, asparagus, large mushrooms, corn on the cob, cleaned and left whole or cut into large pieces.

Combine first 8 ingredients in food processor. Blend 15 – 20 seconds. Transfer to small jar. Cover tightly. (Can be stored in refrigerator for 2 – 4 weeks.)

Combine olive oil and vinegar. Preheat grill to medium high or preheat broiler. Place vegetables directly on grill or on rack in broiler pan, if broiling. Brush with oil and vinegar mixture. Sprinkle generously with spice mixture. Grill until just cooked through, turning occasionally, about 8 minutes. Serve hot with your favorite barbecue item.

May 2003 Reporter