

STONEWALL RESORT

CLOSE TO NATURE. FAR FROM
ORDINARY.

GRILLED VEGETABLES

INGREDIENTS:

2 Teaspoons olive oil
1 Teaspoon crushed Garlic
6 cups assorted fresh vegetables, cut into one inch pieces
Salt to taste
Fresh black pepper to taste

For raita, mix in medium bowl and chill
2 Cups plain whole-milk yogurt
1 Cup chopped fresh mint
2 Teaspoons garam masala
Salt & Pepper to taste

Cut into 6 wedges each:
2 red bell peppers
3 large zucchini
2 red onions

Toss vegetables into the following mixture;
thread on bamboo skewers that have been soaked in water for 30 minutes:

¼ Cup vegetable oil
1 Tablespoon garam masala
Salt & Pepper to taste

METHOD:

Spray grill rack with nonstick spray; prepare barbecue (Medium-high heat). Grill vegetables until slightly charred in spots, turning occasionally, about 8 minutes.

Mix Olive oil and Garlic, Combine with vegetables and let stand for 5 minutes

Salt and pepper, Roast vegetables until they turn bright in color and are tender to touch, apx 5 to 9 minutes. Serve vegetables and mint raita alongside Grilled Tandoori Lamb.

Yields 6.