



Grilled Marinated Summer Squash

Tue, 07/08/2008 - 07:01 -- Roger Doiron

Introduction:

Nothing says summer like barbecues and mounds of zucchini and summer squash looking for a plan. Here's a way to bring those signs of summer together.

Preparation:

In a small bowl whisk together the garlic paste, the lemon juice, the vinegar, and pepper to taste and whisk in the oil. In a shallow baking dish large enough to hold the squash or zucchini in one layer combine the squash, halved lengthwise, and the marinade and let the squash marinate, covered and chilled, turning them several times, overnight. Grill the squash on an oiled rack set 5 to 6 inches over glowing coals for 8 minutes and brush them with some of the marinade. Turn the squash, grill them for 6 to 8 minutes, or until they are tender, and transfer them to a work surface. (Alternatively the squash may be grilled in a ridged grill pan.) Slice the squash diagonally.

Image (optional):

Crops:

[squash \(summer\)](#) [1]

[zucchini \(courgette\)](#) [2]

Preparation:

[grill/barbecue](#) [3]

Ingredients:

- 1 large garlic clove, minced and mashed to a paste with 1/2 teaspoon salt
- 2 tablespoons fresh lemon juice
- 1 teaspoon white-wine vinegar
- 1/4 cup vegetable oil
- 2 summer squash or zucchini (each about 1 1/2 inches in diameter), scrubbed

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Links:

[1] <http://kgi.org/crops/squash-summer>

[2] <http://kgi.org/crops/zucchini-courgette>

[3] <http://kgi.org/preparation/grillbarbecue>